STATE NUTRICIONAL OF MANGO TREE, VARIETY TOMMY ATKINS, AND QUALITY POSTHARVEST IN THE SUBMIDDLE SÃO FRANCISCO RIVER VALLEY

Paulo Augusto da Costa Pinto[1], Luiz Eduardo Dias[1], Mohammad Menhazuddin Choudhury[3] and Gerival Vieira[2]

[1]Universidade do Estado da Bahia, DTCS, Juazeiro, BA, Brazil, pacostapinto@bol.com.br
[2]Univesidade Federal de Viçosa, Viçosa, MG, Brazil.
[3]Embrapa Semi-Árido, Petrolina, PE, Brazil

Sixty three commercial orchards of mango tree, variety Tommy Atkins, with seven or more years of age, were evaluated for fruit productivity, leaf nutrient contents and soil physical and chemical characteristics. Fruits from 38 of those orchards were evaluated after harvest time, at 10, 20, 30 and 40 days of storage under cold conditions (10 ± 1 °C, RU = 90 to 95%) and normal temperature conditions (20 ± 1 °C, RU = 55-60%). Mass loss, fruit appearance, resistance of the pulp to pressure, color of the peel, pigmentation of the pulp, macro and micronutrients contents in the peel and in the pulp, pH of the pulp, acidity total titratable, total soluble solids, relationship between total soluble solids/acidity total titratable and the occurrence of basal rottenness and antracnose were evaluated. Results of soil, leaves and fruits of the orchards analysis were submitted to Pearson correlation analysis, using Statistical Analysis System.