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Abstract: Mango fruits (cv. Chausa) were treated with different concentrations of CMC, calcium chloride and beeswax. The mangoes were then placed in boxes, each with a sponge soaked in $KMnO_4$. The mangoes were then stored at refrigerated temperature (8-10°C). The physico-chemical analysis were repeated after seven days interval. Fruits treated with 2% CMC, showed best behaviour through out storage period with minimum loss of weight, increased ascorbic acid content and was able to conserve better sensory characteristics through entire period of storage.

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