



Research Paper

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Sensory evaluation of mangoes (*Mangifera indica* L.) grown in Saurashtra region of Gujarat

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ABSTRACT : Four mango cultivars which are commonly found in Saurashtra region were selected for the study. To prepare mango pulp, the fruits were peeled and juice (must) was immediately after crushing and stored it up to 240 days. Under this investigation sensory evaluation was recorded. The cultivar *Kesar* has recorded for maximum taste and colour score, whereas the cultivar *Alphonso* was recorded for maximum flavour, texture and overall acceptance score.

KEY WORDS : Mango Pulp, Storage Temperature, Sensory characters

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