

# TECHNICAL SHEET

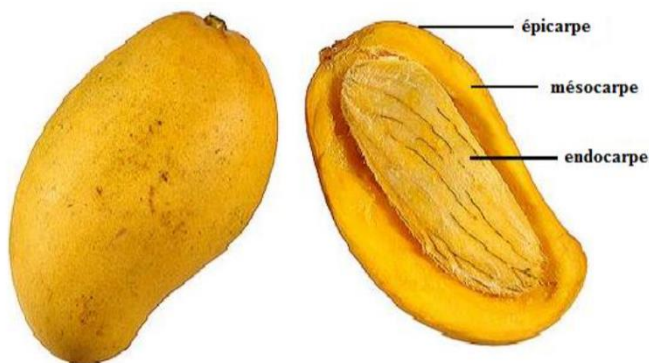
## Process to produce candied mango

### Presentation of mango (CNUCED, 2016)

The mango is from the Anacardiaceae family. The scientific name of the tree is *Mangifera indica*. This tree, impressive by its size, can reach 25 m high, with a diameter of 10 m. The mango can be round, oval or kidney-shaped, and has a bark, inedible, which can be yellow, red or sometimes green depending on the variety. In the heart of the mango, there is a large, flat and slippery stone. When ripe, the flesh of the mango is a beautiful orange-yellow. It is generous, juicy, unctuous and sweet with a taste that depends on the variety but which often reminds that of the peach or the apricot.

The mango is a fleshy fruit: its weight varies from 200 g to 2 kg for the biggest fruits.

### Mango and his different parts



**Figure 1** : longitudinal section of the mango (source : Kasse, 2015)

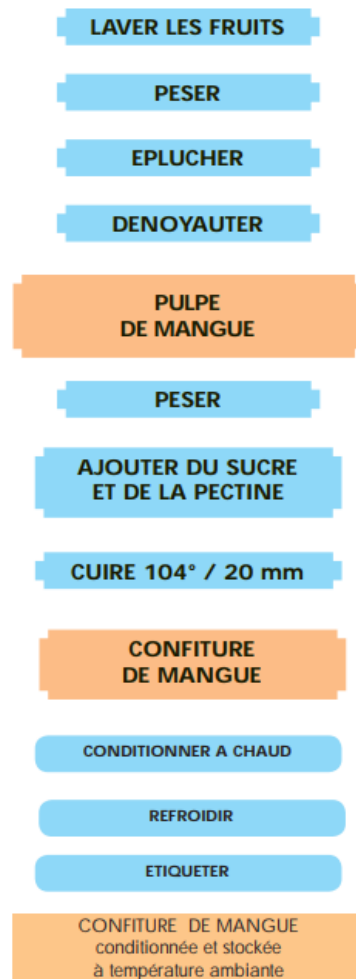
### Mango jam

The mango jam is the crushed pulp with added sugar (1 kg of pulp / 1 kg of sugar) and pectin that is boiled at 104°C for 20 minutes with regular stirring until a homogeneous mixture with the desired consistency is obtained. The jam is packaged hot, usually in hermetically sealed glass containers. The jam jar can also be covered with food wax.

### Technology performance

- Lifetime of the product elaborated by the artisanal technology: 3 months.
- Shelf life of the product elaborated by the semi-industrial or industrial technology: Minimum 6 months Yield: 100 %.

## Process for the preparation of mango confit



**Figure 1** : process of preparation of mango jam (source : Bouaima et al, ...)

### Characteristics of the technology

- Manufacturing process of candied mango adapted to small processing units to valorize the mango and diversify the forms of use.
- The candied mangoes are obtained by successive confisage in sugar syrup of pieces (slice, dice) of mango, stabilized and packed in jars.

### Bibliographic references

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#### **Other references**

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