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A Review Paper On Mango (*Mangifera indica* L.) Waste And Utilization Of By Products

Background:

Every year, the food industry produces large amounts of waste and byproducts around the world. The processing of fruits and vegetables results in high amount of waste material such as peels, seeds, stones and unused flesh generated in the different steps of the processing chain. However, this waste, which is thrown into the environment, is rich in valuable compounds. A tropical fruit that is ranked 5th in total world production among major fruit crops, Mango is also known as *Mangifera indica* L. is one of the most important fruits in the world. A seasonal fruit, mangoes are processed for puree, nectar, leather, pickles, canned slices, and chutney about 20% of the time. As a result of their worldwide popularity, these products have also gained importance in national and international markets. The peel and pomace of mango fruits account for 15 to 20% of the mango fruit, so several million tons of wastes are produced annually during the processing of mango. The peels and pomace of fruit are a source of phytochemicals, fibre, and vitamin C that are not currently being utilized commercially, so they are thrown away as waste and become a source of pollution. There are by-products generated during the processing of mangoes, including peels and kernels. Peels and seeds of mangoes contain bioactive compounds like polyphenols, carotenoids, dietary fibres, enzymes, phytosterols, and tocopherol; and peel extract may be an antioxidant. Food fortification can be made possible by isolating the active component found in mango by-products and processing it into a food product. This reduces waste disposal problems, adds value to the product for food and other industrial uses, and reduces waste disposal problems..

Biography

I am jaspreet Kaur doing PhD in food science and technology from rimt university. My research is on production and utilization of maize starch from different cultivars. In my master my research was prospect of bioactive compounds from fruit waste and utilised in product development.

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