

Mango cool

■ Scientists found that storing mangoes at 54°F, or 12°Celsius, dramatically slows ripening and keeps the fruit fresh far longer than typical tropical temperatures. The cooler conditions helped mangoes stay firm, retain moisture and preserve important antioxidants while reducing cellular damage. Researchers also uncovered the internal defence systems that switch on during cold storage, protecting the fruit from stress and decay. The report was published in the journal *Tropical Plants*.

AGENCIES

