

Adnan Mukhtar

**Effect of convective air drying
on the enzymatic activity of
dried mango**

UNIVERSITÄT HOHENHEIM

INSTITUT FÜR AGRARTECHNIK
Agrartechnik Tropen und Subtropen
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Effect of convective air drying on the enzymatic activity of dried mango

Dissertation

Submitted in fulfillment of the regulations for the degree of
"Doktor der Agrarwissenschaften"
(Dr.sc.agr. / Ph.D. in Agricultural Sciences)

to the
Faculty of Agricultural Sciences

presented by

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Born in Gujranwala, Pakistan

2022

This thesis was accepted as a doctoral dissertation in fulfillment of the requirements for the degree “Doktor der Agrarwissenschaften” by the Faculty of Agricultural Sciences at Universität Hohenheim on 23.06.2022.

Date of oral examination: 17.01.2023

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Schriftenreihe des Lehrstuhls für Agrartechnik in den Tropen und
Subtropen der Universität Hohenheim
herausgegeben von Prof. Dr. Joachim Müller

Band 2023/26

Adnan Mukhtar

**Effect of convective air drying
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D 100 (Diss. Universität Hohenheim)

Shaker Verlag
Düren 2023

Bibliographic information published by the Deutsche Nationalbibliothek

The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available in the Internet at <http://dnb.d-nb.de>.

Zugl.: Hohenheim, Univ., Diss., 2023

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Printed in Germany.

ISBN 978-3-8440-8989-9

ISSN 1867-4631

Shaker Verlag GmbH • Am Langen Graben 15a • 52353 Düren

Phone: 0049/2421/99011-0 • Telefax: 0049/2421/99011-9

Internet: www.shaker.de • e-mail: info@shaker.de

Acknowledgements

First and foremost, I would like to express my sincere gratitude to my supervisor Prof. Dr. Joachim Müller for his excellent guidance, encouragement, kind support, and outstanding suggestions during the preparation of the manuscripts and thesis. I would also like to thank Dr. Sajid Latif for his guidance, support, and valuable discussions. I am also very grateful to Dr. Ana Salvatierra-Rojas, Dr. Oluwatoyin Ayetigbo, Dr. Bilhat Leta Chala, and Dr. Klaus Meissner for their insightful guidance and helpful suggestions on my research.

Acknowledgement is also express to the University of Agriculture Faisalabad, Pakistan for providing the scholarship grant through (PS-2(11)FDP/15/22241) project.

In addition, I would like to thank my colleagues and office-mates at the Institute of Agricultural Engineering, Tropics and Subtropics Group (440e), with whom it was very pleasant to work. A very special thanks goes to Mrs. Sabine Nugent for her support in editing my articles and thesis. I would also like to thank Sarah Fleischmann, Olga Gotra, Ute Waldeck, and Dorothea Hirschbach-Müller for their help with the laboratory experiments.

Finally, I would like to thank my entire family, especially my parents and my wife, for their love and support, which are always a blessing to me.

Adnan Mukhtar

Table of contents

Acknowledgements	ii
Table of contents	iii
List of figures.....	vi
List of tables.....	vii
1 General introduction	1
1.1 Mango (<i>Mangifera indica</i> L.)	1
1.2 Mango fruit characteristics.....	1
1.3 Convective drying.....	3
1.4 Potential and use of dried mango	5
1.5 Future prospects and challenges	5
1.6 Objectives and structure of research	7
1.7 References.....	9
2 Part I: Effect of heat exposure on activity degradation of enzymes in mango varieties Sindri, SB Chaunsa, and Tommy Atkins during drying	17
2.1 Abstract	17
2.2 Introduction.....	17
2.3 Materials and methods	19
2.3.1 Mango varieties.....	19
2.3.2 Enzyme activity assays	19
2.3.3 Incubation trials to determine the heat-sensitivity of enzymes in fresh mango	21
2.3.4 Hot air convective thin-layer drying of mango slabs	22
2.3.5 Measurement of enzyme activity in fresh and dried mango	24
2.3.6 Modeling of enzyme activity kinetics during drying	24
2.3.7 Statistical analysis	24
2.4 Results and discussion	25
2.4.1 Effect of incubation temperature on enzyme activity in fresh mango	25
2.4.2 Polyphenoloxidase (PPO) activity of fresh and dried mango	27

2.4.3	Catalase activity of fresh and dried mango	28
2.4.4	Drying kinetics of catalase activity	30
2.5	Conclusions	32
2.6	Appendix A	34
2.7	References	37
3	Part II: Effect of hot-air convective drying on activity retention of amylase and invertase in dried mango of varieties Sindri, SB Chaunsa, and Tommy Atkins	43
3.1	Abstract	43
3.2	Introduction	43
3.3	Materials and methods	45
3.3.1	Raw materials	45
3.3.2	Drying experiments	45
3.3.3	Enzyme extraction in fresh and dried mango	46
3.3.4	Amylase activity assay	47
3.3.5	Invertase activity assay	47
3.3.6	Kinetics considerations of amylase and invertase	47
3.3.7	Maltose and glucose concentrations in fresh and dried mango	48
3.3.8	Statistical analysis	48
3.4	Results and discussion	48
3.4.1	Amylase activity in fresh and dried samples	49
3.4.2	Invertase activity in fresh and dried samples	50
3.4.3	Residual activity of amylase and invertase during mango drying	51
3.4.4	Reducing sugar (maltose and glucose)	53
3.5	Conclusions	54
3.6	References	56
4	Part III: Catalase activity in hot-air dried mango as an indicator of heat exposure for rapid detection of heat stress	61
4.1	Abstract	61

4.2	Introduction.....	61
4.3	Materials and methods	63
4.3.1	Materials	63
4.3.2	Drying process	64
4.3.3	Colorimetric measurement.....	64
4.3.4	Quality prediction test.....	64
4.3.5	Statistical analysis	69
4.4	Results and discussion	69
4.4.1	Color changes.....	69
4.4.2	Quality prediction test.....	71
4.5	Conclusions.....	75
4.6	Appendix B	77
4.7	References.....	78
5	General discussion	82
5.1	Mango drying.....	82
5.2	Heat incubation trials of enzymes	83
5.3	Effect of convective drying on heat-sensitive enzyme activity of mango	84
5.4	Effect of convective drying on heat-resistant enzyme activity of mango	86
5.5	Catalase activity as an indicator of heat exposure	88
5.6	Outlook	91
5.7	References.....	92
6	Summary.....	99
7	Zusammenfassung.....	102
	Curriculum Vitae.....	105
	Publications	107

List of figures

Figure 1.1 Global mango harvest area and production from 1971 to 2020. Data is derived from FAOstat (2020).	1
Figure 2.1 Enzyme activity of amylase, invertase, polyphenol oxidase (PPO) and catalase of mango variety Samar Bahisht (SB) Chaunsa after 10 min incubation of enzyme extract at various temperatures.	25
Figure 2.2 Polyphenol oxidase (PPO) activity in fresh and dried mango of the varieties Sindri, SB Chuansa, and Tommy Atkins	27
Figure 2.3 Catalase activity in fresh and dried mango of the varieties Sindri, SB Chuansa, and Tommy Atkins	28
Figure 2.4 (a) Kinetics of catalase activity; (b) Arrhenius plot for the energy of deactivation of catalase; (c) product surface temperature; (d) product internal temperature during drying of mango variety Sindri at 40 °C, 60 °C, and 80 °C; air velocity 1.0 m s ⁻¹ or 1.4 m s ⁻¹	31
Figure 3.1 Amylase activity in fresh and dried mango of the varieties Sindri, SB Chaunsa, and Tommy Atkins	50
Figure 3.2 Invertase activity in fresh and dried mango varieties Sindri, SB Chaunsa, and Tommy Atkins	51
Figure 3.3 Residual activity A/A ₀ and Arrhenius plot for the energy of deactivation of (a,b) amylase and (c,d) invertase; and (e) water activity during drying of mango variety Sindri at 40 °C, 60 °C, and 80 °C; air velocity 1.0 m s ⁻¹ or 1.4 m s ⁻¹	53
Figure 3.4 (a) Maltose and (b) glucose concentrations in fresh and dried samples of varieties Sindri, SB Chaunsa, and Tommy Atkins	54
Figure 4.1 Dried mango slices and cuboids (10 × 10 mm) of 40 °C, 60 °C and 80 °C.	65
Figure 4.2 Calibration curve for disc rising time versus catalase units per mL.	68
Figure 4.3 Calibration curve for absorbance versus catalase units per mL.	68

Figure 4.4 Color values: (L^*) lightness, (a^*) green-red, and (b^*) blue-yellow as well as (h°) hue angle of fresh and dried mango slices	70
Figure 4.5 (A) Flotation time (s), (B) activity rate (mm s^{-1}), (C) density (g cm^{-3}) and (D) digital and SEM micrographs of the surface of mango slices dried at 40 °C, 60 °C and 80 °C	72
Figure 4.6 (A) Disc rising time (s), (B) activity rate (mm s^{-1}) and (C) catalase activity (units mL^{-1}) of fresh mango and mango dried at 40 °C, 60 °C and 80 °C	74
Figure 4.7 Absorbance and catalase activity (units mL^{-1}) of fresh mango and mango dried at 40 °C, 60 °C and 80 °C against the fixed concentration of 0.036 % H_2O_2 substrate (initial absorbance 0.54–0.58 a.u.) for 10 min at 25 °C.	75

List of tables

Table 2.1 Brix, moisture content (MC) percentage wet basis, water activity (a_w), and drying duration of mango varieties Sindri, SB Chaunsa and Tommy Atkins at temperatures 40 °C to 80 °C; air velocities 1.0 m s^{-1} and 1.4 m s^{-1}	23
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