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Chapter 5

Conclusion

Based on the results of this study, the following conclusions may be drawn

1. Thermal properties of mango fruits cv. Nam Dok Mai Si Thong at commercial maturity stage (as defines):

	Mango peel	Mango flesh
Specific heat (kJ/kg·K)	2.81±0.23	3.43±0.3
Thermal conductivity (W/m·K)	0.34±0.07	0.35±0.09
Density (kg/m ³)	1085.38±11.27	1036±13.57
Thermal diffusivity (m ² /s)	1.11 x 10 ⁻⁷	9.85x10 ⁻⁸

The thermal conductivity of this study lower than that of the others (Chusak, 1987; Chowdary, 1988 and Varith and Kiatsiriroat, 2004). This might be resulted from the procedure we used in determination, where the sample lost some moisture content in the DSC chamber.

The chemical composition of mango fruits cv. Nam Dok Mai Si Thong at commercial maturity stage were:

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