## **Preparation of the Solution:**

- Take clean water and measure 1 liter.
- Add 5 ml of L44-F solution to the water.
- Stir well to ensure the solution is evenly mixed.

## **Dipping Process:**

- Immerse the Mangoes completely in the prepared L44-F solution.
- Ensure that all surfaces are adequately exposed to the solution for uniform treatment.
- Keep the product submerged for 15 minutes.

## **Drying Process:**

- After 15 minutes, remove the product from the solution.
- Allow excess solution to drain off naturally.
- Place the product in a well-ventilated area or use a drying setup (such as air drying under a fan) to ensure proper drying.
- Ensure the product is completely dry before packaging or storage.

## **Shelf-Life Extension:**

• This treatment helps extend shelf life by reducing microbial activity and delaying spoilage, increasing shelf life by up to 10 days.

