Preparation of Solution:

- Take 1 liter of clean, potable water.
- Measure and add 5 ml of L44-F solution into the water.
- Stir well to ensure proper mixing.

Dipping Process:

- Submerge the raw mango in the prepared solution.
- Keep the produce immersed for 10 minutes to allow the solution to act effectively.

Drying:

- After 10 minutes, remove the raw mango from the solution.
- Place them on a clean surface or drying rack.
- Allow them to air dry naturally before packaging or storing.

Expected Shelf-Life Extension:

 When treated with L44-F solution and stored under refrigeration, the shelf life of raw mango can be extended by up to 12 days.

