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Changes in the vitamin C content of mango with water state and ice crystals under state/phase transitions during frozen storage

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Highlights

- Glassy state storage decreased the degree of water mobility in mango.
- Glassy state storage had lower freezable water content.
- Glassy state storage had smaller ice crystal size and higher vitamin C content.
- Vitamin C still continued to decrease during storage even in the glassy state (T1).
- Vitamin C decreased significantly when temperature fluctuation above T_g'' and T_m' .

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