Mango is one of the most popular and highly prized desert fruit of the tropics. It is liked by the people for its rich luscious aromatic flavour and a delicious taste with evenly blended sweetness and acidity. Nutritionally, its a rich source of carotenoids, organic acids, polyphenols and minerals. In Colombia both raw and ripe mangoes are used for making various product like pickle, mango bar, canned mango slices, canned mango pulp, nectar squashes, ready-to-serve beverage, juice, jam, osmotically dehydrated mango and others. Experimental design is important when studying mixtures of compounds. The traditional approach for studying combinations involves response surface methodology, often supported by factorial designs. The aim of this work was the design, development and optimization of Chutney using puree of mango. Mature fruits (*Mangifera indica* Var. *Hilacha*), were evaluated on anatomical, morphological and physicochemical analysis. Box-Behnken model for puree of fruit, water, honey as a sweetener and condiments were evaluated. pH, density, viscosity, total soluble solids, chromatic parameters (CIELab: L, a*/b*), total color change (TCD) were measured in 26 formulations of mango (0.53-0.60); water (0.17-0.23); honey (0.09 - 0.15) and condiments (0.09-0.15). Optimal components in the final formulation were derived. The study considers criteria of functional deployment (QFD).