

Physico-chemical characteristics of dehydrated *Kachnar* (*Bauhinia variegata*)

RANJANA VERMA, MADHVI AWASTHI, RAJNI MODGIL AND Y.S. DHALIWAL

● ABSTRACT ●

An attempt was made to dehydrate the buds and flowers of *Kachnar*. Whole buds and flowers of *Kachnar* were taken and divided into two lots. One lot was subjected to sulphuring by dipping overnight in 2 per cent potassium metabisulphite solution. The other lot was subjected to hot water blanching for 2-3 minutes. The treated samples were dried in the mechanical tray drier (50, 55 and 60°C), in solar drier and under sun until constant weight was achieved. The results of the study revealed that samples dried at 60°C took minimum time for drying and were low in moisture content. Blanched samples took more drying time and were high in moisture content when compared with sulphur treated samples. Also the sulphur treated *Kachnar* samples dried at 50°C in tray drier rehydrated much better than others whereas, the rehydration of blanched samples dried at other temperatures was comparatively lower. The values of various chemical quality attributes of dried samples were significantly ($p=0.05$) higher in sulphur treated samples dried at 50°C than other samples. Thus, it can be concluded that drying *Kachnar* ensures its better availability and utilization throughout the year.

KEY WORDS : *Kachnar*, Buds, Flower, Sulphuring, Blanching, Dehydration

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● INTRODUCTION ●

India is a natural reservoir of fruit and vegetable species. Some of these species are wildy grown and remain underutilized inspite of their high nutritional and therapeutic value. *Kachnar* (*Bauhinia variegata*) is one of them which belongs to the category of underutilized vegetables and are well known for their therapeutic and nutritive values. It belongs to the family *Caesalpiniaceae*. Its known by various local names as *Karal*, *Kandla* and *Kanolla* (Rao, 1914). The tree flowers in March and fruits in rainy season. The tree is small to moderate in size and bears white to pinkish coloured flowers. On an average a tree yields 20-25 kg flowers. The buds are collected 2-3 times during a season. Young buds of *Kachnar* are used for preparation of a variety of tasty broth and pickles (Noatay, 2001). Flowers and seeds of *Kachnar* have

medicinal value. Dried buds are used in dysentery, piles and worms. The buds have high phenolic content and provide antioxidants (Sharma, 2003).

● MATERIALS AND METHODS ●

Procurement of raw materials:

The buds (unopened flower) and petals of flowers (opened, fully developed flower petals) of *Kachnar* were procured from local market.

Dehydration of *Kachnar*:

For dehydration, whole *Kachnar* buds (KB) and *Kachnar* flowers (KF) were taken and divided into two lots. One lot was subjected to sulphuring by dipping overnight in 2 per cent potassium metabisulphite solution.

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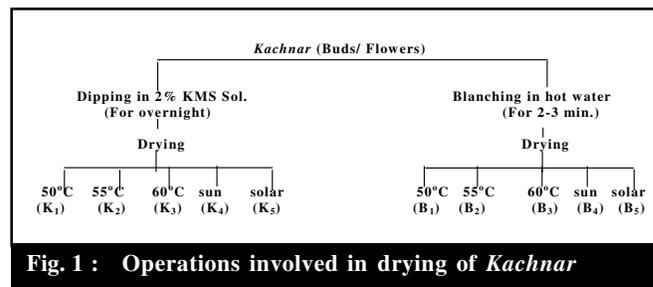


Fig. 1 : Operations involved in drying of *Kachnar*