



RESEARCH PAPER

Evaluation of different aonla (*Emblica officinalis Gaertn*) varieties for osmodehydrated candy product processing

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Research chronicle : Received : 30.03.2013; Revised : 22.04.2013; Accepted : 18.05.2013

SUMMARY :

An experiment on evaluation of different aonla (*Emblica officinalis Gaertn*) varieties for osmodehydrated candy product processing” was carried out at the Post Graduate and Post Harvest Laboratory, Department of Horticulture, N.M. College of Agriculture and ASPEE College of Horticulture and Forestry, Navsari Agricultural University, Navsari during the month of January to June 2009. Keeping the varieties V₁ (Gujarat aonla-1), V₂ (Krishna), V₃ (NA-7), V₄ (Chakaiya) and V₅ (Kanchan) in Complete Randomized Design with four replication. The nutritional value viz., TSS (%), acidity (%), ascorbic acid (mg/100g), total sugar (%), reducing sugar (%) and moisture (%) was carried out. The acidity of candy was found lower in NA-7 while higher in Krishna variety. While ascorbic acid was significantly maximum in NA-7 and Krishna while lower in Kanchan variety. In respect of total and reducing sugar content, it was found maximum in NA-7 and lowest in Kanchan and Krishna variety. However, TSS was significantly highest in NA-7 while the lowest in Chakaiya and Kanchan was equivalent. In other hand moisture was found significantly maximum in Gujarat aonla-1 while the lowest in Na-7.

KEY WORDS : Gujarat Aonla-1, Krishna, NA-7, Chakaiya, Kanchan, Candy

How to cite this paper : Pawar, M.B., Patil, D.R. and Naik, A.G. (2013). Evaluation of different (*Emblica officinalis Gaertn*) varieties for osmodehydrated candy product processing. *Internat. J. Proc. & Post Harvest Technol.*, **4** (1) : 26-29.