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Studies on keeping quality of tamarind paste during storage

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ABSTRACT : An attempt was made to standardize the protocol for the preparation of tamarind paste. The chemical compositions of tamarind paste and changes in chemical constituents during storage at ambient temperature have been studied. Results showed that higher amount of mean TSS (40.98%), ascorbic acid (3.96mg/100g), reducing sugar (27.24%) and total sugar (30.05%) were noticed in recipe having 100g paste + 30g salt + 10ml oïl (Sunflower) + 20mg butylated hydroxy anisole (BHA). However, minimum TSS (26.73%), ascorbic acid (3.64), reducing sugar (21.36) and total sugar (24.79) were noticed in recipe having 100g paste + 10ml oïl (Sunflower) + 20mg butylated hydroxy anisole (BHA) without salt. Among the treatments the tamarind paste prepared from 100g paste + 20g salt + 10 ml oil + 20 mg BHA found superior with respect to sensory quality and microbiologically safe which was followed by the 100g paste + 15g with 10ml oil + 20mg BHA. The prepared tamarind paste remained acceptable even after 90 days of storage.

KEY WORDS : Tamarind, Pulp, Paste, Storage, Salt

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