

## Quality evaluation and suitability of varieties for aonla chutney

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■ **ABSTRACT** : Chutney samples were prepared using fruits of NA-6, NA-7 and Chakaiya for storage studies. A recipe consisting of 1.0 kg fruit, 1.5 kg sugar, 50 g salt, 15 g ginger, 25 g hot spices, 10 g red chilli, 10 ml glacial acetic acid was found most ideal to prepare chutney. The prepared chutney samples were kept under ambient condition for storage study. The chutney remained acceptable upto 150 days. The chutney prepared from fruits of the cultivar NA-7 had highest content of ascorbic acid, total soluble solids, TSS/ acidity ratio, pH, total sugar, non-reducing sugar and also scored highest organoleptic value at initial stage. While, the content of acidity and reducing sugar were found to be highest in chutney prepared from cultivars NA-6 and Chakaiya. During the storage period of chutney, the acidity, TSS, total sugar, reducing sugar and microbial evaluation (bacterial counts, yeast counts and mould counts) showed increasing trend while ascorbic acid, pH, TSS/acidity ratio, non-reducing sugar and organoleptic evaluation showed decreasing trend with advancement of storage period till 150 days under ambient condition. The chutney prepared from fruits of cultivar NA-7 had the B : C ratio, good sensory evaluation and high nutritional quality which could be considered suitable for developing chutney processed products for commercialization.

■ **KEY WORDS** : Indian gooseberry, Chutney, Biochemical composition, Microbial examination, Organoleptic evaluation

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**A**onla being hardy, amenable to cultural practices, remunerative, nutritious, prolific bearer, finds due importance in horticultural scenario of the country. Its stress tolerance mechanism makes it suitable to grow even under stress environment over wasteland. Aonla is a quite hardy, prolific bearer and highly remunerative even without much care. The trees thrive well throughout the tropical and subtropical parts of India and is found growing wild or in cultivated form in different parts of the country. It can be grown easily under conditions where other fruit crops do not thrive well. It is the richest source of ascorbic acid among fruit except Barbados cherry. The fruit has important place as a source of mineral, carbohydrate, B-carotene, thiamine, riboflavin. The stability of ascorbic acid accounted to the presence of polyphenols adds special value of to aonla fruits in human health. The gallic acid present in aonla fruit has antioxidant property. The amenability of fruits to value added products is worth exploiting when there is massive demand of

health safe green foods in the market. Owing to restricted marketing as fresh fruit consumption and high perishability of aonla fruits, value addition and processing would be the only effective tool for economic utilization of increased production of aonla in future. This will avoid glut of aonla fruits during the season and will definitely safeguard the overall interest of the farmers to bag lucrative price out of cultivation of fruit which is essential too to really keep the growers interest intact with aonla cultivation. Information is limited on processing into aonla chutney. Therefore, the present investigation was necessitated so as to standardize cultivar for processing aonla into chutney while studying its nutritional attributes as well as storability.

### ■ RESEARCH METHODS

The present study was carried out at the Department of Horticulture, College of Agriculture, SKRAU, Bikaner