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Preparation of value added products from jackfruit and organoleptic evaluation

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SUMMARY : During processing, a large portion of jackfruit (including core, rind, undeveloped perigones and seeds goes waste. These fruit wastes, which are highly perishable and seasonal, is a problem to the processing industries, pollution monitoring agencies and also to people who are concerned about its disposal. It is not only a problem, but a nuisance or menace as well and therefore, suitable methods have to be adopted to utilize them for the conversion into value-added products.

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Profitable exploitation of fruit wastes into value added byproducts improve the overall economics of processing units by reducing the cost of production of main products. Thus, byproduct recovery can either offset the cost or increase the cash flow or both. Besides this, the problem of environmental pollution can be reduced considerably. As per the objective of present investigation attempts were made to use a jackfruit waste *(i.e.* garbages left after removal of bulbs from ripe as well as mature jackfruit, included undeveloped perigones rind, core and seeds) for estimation of pectin and preparation of some processed products.

EXPERIMENTAL METHODS

Processed products from the waste material of jackfruit from firm and soft flesh types:

Jackfruit perigone pickle:

Jackfruit perigonepickle were prepared after separating perigones from fruit and cut into uniform sized pieces longitudinally. The pickles were prepared using the recipe and procedure described under.

Pickles were prepared from jackfruit perigone. The product was prepared according to the following recipe.

– Perigone pieces	– 1 kg
– Common salt	– 166.66 g
– Fenugreek powder	– 13.33 g
– Turmeric powder	– 20 g
– Asafoetida powder	– 35 g
– Mustard powder	– 66.66 g
– Mustard whole	– 5 g
– Sweet oil (boiled)	– 350.00 g
– Chilli powder	– 33.00 g
– Citric acid	– 10 g

The cut pieces were first pressed in between palms of hand to remove excess water. Then applied with half the quantity of salt and turmeric given in recipe, and kept as such for 2-3 hrs for sweating. Then the sweet oil was heated in a steel vessel; to that full quantities of whole mustard, asafoetida powder and fenugreek powder were added. After minute of heating, the mixture was cooled down. Then the mustard powder, citric acid, chilli powder and remaining quantity of salt and turmeric powder were added to the mixture and stirred for 15 minutes. Then the pieces were added to the mixture and stirred well to mix the pieces properly with fried spices. The pickle was then filled in presterilized, dried wide mouth glass bottles in such a way that no air pockets left inside. The moisture-free boiled oil was added in the bottles so that the pieces could remain below oil layer. Then the bottles were

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