



RESEARCH PAPER

# Storability studies in dehydrated garden peas as influenced by different pre-treatments

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## SUMMARY :

An experiment was conducted on storability studies in dehydrated garden peas as influenced by different pretreatments at University Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola (M.S.) in 2011-2012. Amongst the different treatments, peas prickled and blanched in 6% NaCl<sub>2</sub> +0.1% MgO + 0.5% KMS + 1% NaHCO<sub>3</sub> for 5 minutes dried in cabinet dryer was found superior in maintaining maximum protein, chlorophyll, total sugar, non-reducing sugar, reducing sugar and rehydration ratio. Chemical components like protein, chlorophyll and ascorbic acid were decreased however, reducing sugar, total sugar, non-reducing sugar were increased during storage period.

**KEY WORDS :** Garden peas, Pretreatments, Cabinet drying, Storability

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