

RESEARCH ARTICLE

Physico-chemical characteristics of dehydrated oyster mushroom (*Pleurotus florida*)

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SUMMARY

The present investigation was conducted to study the physicochemical characteristics of oyster mushroom (*Pleurotus florida*) and effect of various pretreatment processes on the physico-chemical properties after dehydration. Dehydration was done using various methods i.e. oven drying at 40°C, 60°C and sun drying after giving pretreatments including blanching in water, blanching and steeping for 2 minutes in (NaCl + citric acid) solutions. Dehydration was found to be an effective method in extending shelf-life of mushroom. Rehydration time of different types of dehydrated samples ranged from 5:00 to 13:50 minutes. The untreated mushroom dried in sun showed the lowest rehydration time while the blanched (NaCl+Citric acid) sample oven dried at 60°C had the highest value. It was observed that rehydration ratio of untreated mushroom oven dried at 40°C had the highest value (5.07) and blanched sample oven dried at 60°C had lowest value. Brittleness was found to be significantly higher in blanched samples in comparison with only steeped samples.

Key Words : Oyster mushroom, Nutritional evaluation, Processing, Dehydrated mushroom, Dry mushroom vegetable, Organoleptic acceptability

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