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Standardization of process for preparation of instant Halwa Mix from unmarketable potatoes

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ABSTRACT

Unmarketable potatoes due to their small size are difficult to handle and so fetch low price to the growers and are considered as waste. The processing of unmarketable potatoes could prevent colossal losses, adds value to the produce and gives better returns to the growers. In present investigation, efforts were made to utilize unmarketable potatoes in preparation of instant Halwa mix. Physical properties of unmarketable potatoes and chemical properties of potatoes found to be acceptable in utilization of developing food product due to high carbohydrate content. Different Halwa recipes were analyzed for their organoleptic quality characteristics and economical feasibility. The results showed that good quality instant Halwa mix from unmarketable potatoes, with better sensorial quality could be prepared with economical feasibility.

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Key words : Potato powder, Instant Halwa mix, Sensorial quality

INTRODUCTION

Potato (*Solanum tuberosum* L.) belonging to family Solanaceae is one of the major tuber crops grown in India. Production of potato has made significant progress in recent years. The production of potato reached to 3439100 tonnes in India during the year 2009 (FAOSTAT, 2009). Despite the large production in India, the actual availability of potato is much lower due to wastage during harvesting and post-harvesting operations (Sagar *et al.*, 1996). Moreover, at farm level, it is not always preventable to produce high grade potatoes without the production of lower grade (unmarketable) potatoes. Unmarketable potatoes due to their small size are difficult to handle and so fetch low price to the growers and are considered as waste. Thus, the processing of unmarketable potatoes prevents colossal losses, adds value to the produce and gives better returns to the growers (Anand and Maini, 1979). Unmarketable potatoes available in the market during glut could be utilized more beneficially for the preparation of instant Halwa powder as well as some other instant products. There is urgent need to utilize unmarketable potatoes for the preparation of value added products. The purpose of this

study was to develop and evaluate potato powder as a instant and convenient food ingredient. In present investigation, the efforts have been made to develop potato powder as a convenient ingredient and to standardize the process of instant Halwa mix from this potato powder.

MATERIALS AND METHODS

The present investigation was conducted at the Department of Food Science and Technology, Rajiv Gandhi College of Food Technology, Parbhani.

Materials:

Unmarketable potatoes (below grade D) were procured from Vegetable Market, Parbhani in the month of September 2008. Other ingredients *viz.* sugar, cardamom, fennel, coconut, ghee and cashewnut were obtained from local market of Parbhani. All ingredients were used in powder form except *ghee*. The chemical used during present investigation were of analytical grade. Chemical and processing equipments *viz.*, stainless steel peeler, cabinet drier and mixer grinder, etc. were obtained from Department of Food Science and Technology, Rajiv