

Effect of dried herbal powder in preparation of pineapple jelly

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Value added pineapple jelly was made from the pineapple fruit and mixture of dried herbal powder (mint, ginger, cardamom, clove and tulsi). It is typically made by fresh pineapple fruits and using the resulting pineapple pulp to create a rich, sweet jelly which has a good taste, consistency, flavour and colour. It is a good source of ascorbic acid and minerals. It can be used medicinally as an potential anti-inflammatory and digestive benefits, antioxidant protection and immune support Manganese and thiamin (vitamin B₁) for energy production and antioxidant defenses. The experiment work of value added pineapple jelly was conducted in the research laboratory of Foods and Nutrition, Halina school of Home Science, SHIATS, Allahabad. The studies were based on the various treatment of dried herbal powder (mint, ginger, tulsi, cardamom, clove) also find out the best treatment. Data analyzed for Randomized Block Design (RBD). From the experiment it is evident that among all the treatment T₁ mint dried powder added pineapple jelly ratio 100 g pineapple jelly + 1 g mint dried powder was the best with regards to physio chemical properties of value added pineapple jelly. For a good quality jelly, a sugar concentration of at least 60 per cent with the addition of 1 per cent mint dried powder, 0.5 per cent pectin with pH between 3.2 and 3.5 would produce a good jelly.

Key Words : Value addition, Antioxidant, Herbal powder, Jelly

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INTRODUCTION

A jelly is a semi-solid product prepared by boiling a clear, strained solution of pectin-containing fruit from pulp, after the addition of sugar and acid. A perfect jelly should be transparent, well-set, but not too stiff, and should have the original flavour of the fruit. It should be attractive colour and keep its shape when removed from the mould. It should be firm enough to retain a sharp edge but tender enough to quiver when pressed. It should not be gummy, sticky or syrupy or have crystallization sugar. The product should be free dullness, with little or no syneresis (weeping), and neither tough nor rubbery (Sethi, 2006).

The pineapple is the leading edible member of the family, Bromeliaceae which embraces about 2000 species. Mostly

epiphytic and many strikingly ornamental now known botanical as *Ananas cosmos* Merr. The origin of the pineapple is the American continent, probably Brazil and Paraguay. It has spread throughout tropical and subtropical region as a commercial fruit crop. The major pineapple producing states in India are Assam, West Bengal, Karnataka, Meghalaya, Manipur, Arunachal Pradesh, Kerala and Bihar During 2001-2002. India produced 1.26 million tonnes of pineapple from about 80000 ha. Slightly acidic soil with pH range of 5.5 to 6.0 is considered optimum for pineapple cultivation. Areas with a heavy rainfall popular commercial pineapple variety in India is giant Few other important varieties are queen, Kew, Mauritius, Charlotte, Rothchild, Jaldhup, Desi, Lakhat etc. (Wikipedia, 2009).

Guava, Sour apple, Plum, Caronda, Wood apple, Loquat, Papaya and Gooseberry are generally used for preparation of jelly. Apricot, Pineapple, Strawberry, Raspberry etc. Can be used but only after addition of pectin powder, because these fruits have low pectin content. Fruits can be divided into four groups according to their pectin and acid contents (Srivastava and Kumar, 2006).

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