

Physical characterization of chironji (*Buchanania lanzan*) nut and kernels

JITENDRA KUMAR, P.K. PRABHAKAR, P.P. SRIVASTAV AND P.K. BHOWMICK

Buchanania lanzan (Chironji), a member of family *Anacardiaceae* contains a hard nut that on decortication yields kernel containing about 52 per cent oil and used as a substitute for olive and almond oil while the whole kernel is used in sweet-meals. Although, the chironji nuts and kernels have been used extensively but the printed literature on their physical and engineering properties is scarce. In the present study, attempt has been made to generate primary data on physical and engineering properties which could be used for developing processing machinery(s). The initial moisture content of chironji nuts and kernels was found to vary from 6.60 per cent to 11.07 per cent and from 2.77 per cent to 2.99 per cent (db), respectively. The mean length, width and thickness of chironji nuts were found to be 10.19, 9.12 and 7.32 mm, respectively while corresponding parameters for chironji kernels were 6.80, 5.01 and 4.66 mm. The sphericity and roundness of chironji nuts were found to be 81.85 per cent and 79.45 per cent, respectively while for kernel were 77.08 per cent and 76.41 per cent. The average chironji nut mass was 0.33 g and kernel 0.07 g.

Key Words : Chironji, Physical properties, *Buchanania lanzan*

How to cite this article : Kumar, Jitendra, Prabhakar, P.K., Srivastav, P.P. and Bhowmick, P.K. (2014). Physical characterization of chironji (*Buchanania lanzan*) nut and kernels. *Food Sci. Res. J.*, 5(2): 148-153.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

P.K. PRABHAKAR, Agricultural and Food Engineering Department, Indian Institute of Technology, KHARAGPUR (W.B.) INDIA
Email: pkprabhakariitkgp@gmail.com

Associate Authors' :

JITENDRA KUMAR, P.P. SRIVASTAV AND P.K. BHOWMICK, Agricultural and Food Engineering Department, Indian Institute of Technology, KHARAGPUR (W.B.) INDIA