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Research Paper

Suitability of varieties for aonla chutney

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ABSTRACT : Chutney samples were prepared using fruits of NA-6, NA-7 and Chakaiya for storage studies. A recipe consisting of 1.0 kg fruit, 1.5 kg sugar, 50 g salt, 15 g ginger, 25 g hot spices, 10 g red chilli, 10 ml glacial acetic acid was found most ideal to prepare chutney. The prepared chutney samples were kept under ambient condition for storage study. The chutney remained acceptable upto 150 days. The chutney prepared from fruits of the cultivar NA-7 had highest content of ascorbic acid, total soluble solids, TSS/acidity ratio, pH, total sugar, non-reducing sugar and also scored highest organoleptic value at initial stage. While, the content of acidity and reducing sugar were found to be highest in chutney prepared from cultivars NA-6 and Chakaiya. During the storage period of chutney, the acidity, TSS, total sugar, reducing sugar and microbial evaluation (bacterial counts, yeast counts and mould counts) showed increasing trend while ascorbic acid, pH, TSS/acidity ratio, non-reducing sugar and organoleptic evaluation showed decreasing trend with advancement of storage period till 150 days under ambient condition. The chutney prepared from fruits of cultivar NA-7 had the B : C ratio, good sensory evaluation and high nutritional quality which could be considered suitable for developing chutney processed products for commercialization.

KEY WORDS : Indian gooseberry, Chutney, Biochemical composition, Microbial examination, Organoleptic evaluation

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