

Studies on suitability of chilli cultivars for traditional snack – Coated fried *mirchi*

■ KASHIBAI KHYADAGI, RAMA NAIK AND RAVINDRA JAWADAGI

SUMMARY : The moisture content of chilli cultivars decreased on ripening, on the contrary capsicum content is increased. The less pungent and high moisture contained cultivars with more pericarp weight, girth, fruit weight were highly acceptable for coated fried *mirchi* preparation. The cultivars *Byadagi Dabbi*, *Byadagi Kaddi*, D. Deluxe, SH-5 and Hero were found suitable for coated fried *mirchi* preparation at green and ripe stage whereas SH-12 and HNo.9646 only at green stage. Green chillies were preferred more than ripe may be due to availability, tenderness and low capsicum content.

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Coated fried *mirchi* is a very popular snack which is relished by population irrespective of age and economic discrimination. Though initially started as family snack item in southern part of country including Karnataka, today preparation of *mirchi* has become an important unorganized sector encompassing large number of population starting from vendors to five star hotels. This snack item is consumed independently or in combination of cereal based snack items. The choice of customers is to have a mild flavour, low pungent product which satisfies the palate of the consumer without irritation. Hence, choice of chilli for preparation of snack item is important step. Hence, study was undertaken to know suitability of chilli cultivars grown in Karnataka for traditional snack item-coated fried *mirchi*.

EXPERIMENTAL METHODS

Seventeen promising and released chilli cultivars of private and public firms were selected for study at green

MEMBERS OF RESEARCH FORUM

Author for Correspondence :

KASHIBAI KHYADAGI, Department of Food Science and Nutrition,
College of Agriculture, BIJAPUR (KARNATAKA) INDIA

E.mail : drskshedagi@gmail.com

Coopted Authors:

RAMA NAIK, Department of Food Science and Nutrition, Rural Home
Science College University of Agricultural Sciences, DHARWAD
(KARNATAKA) INDIA

RAVINDRA JAWADAGI, Horticulture Research Station, Tidagundi,
BIJAPUR (KARNATAKA) INDIA

and ripe stages. Freshly harvested cultivars were thoroughly washed in running tap water to remove adhering dirt. The acceptance quality of the product is influenced by moisture and capsicum content of chilli cultivars. Hence, these parameters were estimated according to AOAC, (1990) and spectrophotometric method of Palicio (1977), respectively. For *fried mirchi* preparation, bengal gram batter was prepared by mixing bengal gram flour, salt, cumin seeds, turmeric powder and water. Then chillies were dipped in batter and fried in hot refined safflower oil till golden yellow colour on medium heat (230-232°C).

Sensory evaluation of the product:

Sensory evaluation of fried coated *mirchi* was carried out by using nine point Hedonic scale for qualities like appearance, colour, pungency, texture, aroma and overall acceptability. The product was evaluated by 50 semi trained judges. The sensory scores were quantified and mean score of judges was computed and statically analyzed by using Factorial Completely Randomized Design.

EXPERIMENTAL FINDINGS AND ANALYSIS

The moisture content of green chilli cultivars varied from 71.35 to 91.15g per cent, highest being noticed in SH-5 and lowest in MSH-11. Similarly, in ripe chilli cultivars maximum moisture content was found in SH-5(80.57%) and minimum in MSH-11 (66.44%). The capsicum content of green chilli cultivars ranged between 0.06 to 0.47 g per cent, maximum being noticed in Pusa Jwala (0.47g%) and