

Quality assessment of sweetened dehydrated aonla slices

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SUMMARY : An investigation was conducted to prepare and assess the quality of dehydrated sweetened aonla slices. The organoleptically acceptable dehydrated sweetened aonla slices with better quality was obtained by blanching aonla fruits for five minutes and sliced pieces steeped in two per cent salt for two hours + steeping in 60^oB sugar syrup for 24 hours followed by drying under open sun. The dehydrated slices contain 2.87 per cent protein, 48.67 mg phosphorus, 96.53 mg calcium and 283 mg ascorbic acid per 100 g.

KEY WORDS : Aonla fruits, Salt solution, Sugar syrup, Composition

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Aonla (*Emblica officinalis* Gaerth.), is one of the important minor fruit crops rich in ascorbic acid. It is valued as an antiscorbutic, diuretic, laxative, alternative and antibiotic. Fresh aonla fruits are sour and astringent in taste. Hence, cannot be consumed as a table fruit. The excellent nutritive and therapeutic values of this fruit offer a great potential for processing into several value added products like murabba, candy, pickle, jam, sauce, etc. But the available information on preparation of dehydrated aonla slices is limited. Hence, there is a need to standardize a simple, economical and appropriate method for preparation of highly acceptable, good quality dehydrated aonla slices. With this view, the present investigation was under taken to standardize protocol for preparation of dehydrated aonla slices and to assess quality of the slices.

EXPERIMENTAL METHODS

Fresh aonla fruits cv. SUREBAN (local variety) procured

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from Lingadhah village, Belgaum district (Karnataka) were used to present investigation. The experiment was laid out in factorial completely randomised design with three replications. The experiment consisting of 15 treatments and two methods of drying. The treatments are as follows:

- T₁ – Blanching for 5 minutes
- T₂ – Blanching + 2% salt for 1 hour
- T₃ – Blanching + 2% salt for 2 hour
- T₄ – Blanching + 2% salt for 3 hour
- T₅ – Blanching + 2% salt for 1 hour + 50^oB sugar syrup for 24 hours
- T₆ – Blanching + 2% salt for 2 hour + 50^oB sugar syrup for 24 hours
- T₇ – Blanching + 2% salt for 3 hour + 50^oB sugar syrup for 24 hours
- T₈ – Blanching + 2% salt for 1 hour + 60^oB sugar syrup for 24 hours
- T₉ – Blanching + 2% salt for 2 hour + 60^oB sugar syrup for 24 hours
- T₁₀ – Blanching + 2% salt for 3 hour + 60^oB sugar syrup for 24 hours
- T₁₁ – Blanching + 2% salt for 1 hour + 70^oB sugar syrup for 24 hours
- T₁₂ – Blanching + 2% salt for 2 hour + 70^oB sugar syrup for 24 hours
- T₁₃ – Blanching + 2% salt for 3 hour + 70^oB sugar syrup for 24 hours
- T₁₄ – Lye blanching + 60^oB sugar syrup for 24 hours