



RESEARCH PAPER

## Studies on dehydrated carrot cubes

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### SUMMARY :

An investigation was carried on the effect of pre-treatments on quality of dehydrated carrot cubes at Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. The pre-treatment T<sub>8</sub> (Blanching in 55 °Brix sucrose solution and soaking in 1.0% KMS solution for 60 min) was found superior in maintaining maximum total carotenoid (850.13 µg/g), total sugar (15.13%), crude fibre (8.84%) and rehydration ratio (5.07). However, maximum moisture (13.27%), dehydration ratio (9.15) were registered in control. While, minimum (12.17%, 8.06) in pre-treatment T<sub>8</sub> (Blanching in 55 °Brix sucrose solution and soaking in 1.0% KMS solution for 60 min.) dried in cabinet drier with the advancement of storage period. During storage, the physico-chemical parameters like moisture, total sugar showed increasing trend while, rehydration ratio and total carotenoid content expressed the decreasing trend with the advancement of storage period. Crude fibre content remained constant with the advancement of storage period. Regarding sensory scores, the rehydrated carrot cubes prepared from the T<sub>8</sub> (Blanching in 55 °Brix sucrose solution and soaking in 1.0% KMS solution for 60 min) dried in cabinet drier secured the maximum score upto 80 days.

**KEY WORDS :** Carrot, Dehydration, Total carotenoids, Crude fibre, Total sugar

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