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Physico-chemical properties of osmotically dehydrated karonda (*Carissa carandas* L.)

■ **L. SUHASINI, K. VANAJALATHA[1], A.S. PADMAVATHAMMA[2] AND P. VEKATESHWAR RAO[3]**

Members of the Research Forum

Associated Authors:
[1]Department of Horticulture, Dr. Y.S.R. Horticultural University, Venkatramanna gudem, WEST GODAVARI (A.P.) INDIA
Email : dsa@drysrhu.edu.in

[2]Department of Horticulture, Dr. Y.S.R. Horticultural University, Rajendranagar, HYDERABAD (TELANGANA) INDIA
Email : ranjani-21@gmail.com

[3]Department of Crop Physiology, College of Agriculture, Prof. Jayshankar Telangana State Agricultural University, Rajendranagar, HYDERABAD (TELANGANA) INDIA
Email : pvraophy@gmal.com

Author for correspondence :
L. SUHASINI
Department of Horticulture, College of Horticulture, Dr. Y.S.R. Horticultural University, Rajendranagar, HYDERABAD (TELANGANA) INDIA
Email : chinni18113@gmail.com

ABSTRACT : The present investigation was carried out during 2013–2014 at College of Horticulture, Rajendranagar, Hyderabad. The osmotic dehydration of karonda was studied with two concentrations of NaCl *viz.*, 2 per cent and 5 per cent, NaCl with three different durations of dipping times *viz.*, 1, 2 and 3 hours. After osmosis of the karonda slices in the NaCl (salt) solutions, these were laid on the hot air oven for dehydration. After osmotic dehydration, the products were packed in high density polyethylene bags and stored in ambient temperature for a period of 4 months. The physico-chemical properties like moisture content, ascorbic acid, Fe content, acidity of the product were evaluated during the storage period. During storage, slight decrease in ascorbic acid, iron content, acidity and increase in moisture content of osmo-dried product of karonda was noticed. All the products were acceptable at all the storage periods. However, osmotic pre-treatment with 5 per cent NaCl for 3 hours was found highly acceptable.

KEY WORDS : Ascorbic acid, Karonda, Osmotically dehydrated, Physico-chemical properties, Salt

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