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## Quality and shelf-life of ready to use brined ginger (*Zingiber officinale* Rosc.) slices

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**ABSTRACT :** Ginger (*Zingiber officinale* Rosc.) is one of the widely grown commercially important spices of North East India. Storage of fresh ginger for more than one month is problematic due to severe weight loss and sprouting. The present study was conducted to preserve the peeled ginger slices in acidified brine solution in plastic containers at ambient condition. The ginger rhizomes of Bhola variety harvested at 270 days after planting was found better for preservation of ginger slices of 1.5-2.0 mm thickness in brine. The ginger slices treated with 9 per cent brined solution acidified with 2 per cent citric acid and potassium metabisulphite and benzoic acid 50 ppm each as preservative resulted in better retention of biochemical qualities like crude protein (5.67%), total soluble carbohydrate (12.89%), oleoresin (4.17%) with better organoleptic qualities and no microbial growth after 180 days of storage. The ginger slices could be safely stored up to 180 days. The brined ginger slices may serve as substitute for fresh ginger during the lean period.

**KEY WORDS :** Ginger, Brine, Crude protein, Oleoresin, Organoleptic, Microbial growth

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