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Development And Quality Evaluation Of Passion Fruit Rind Products

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Abstract

Passion fruit peels, which constitute about 52 per cent of the total fruit weight is an excellent source of fiber, mainly pectin, and essential minerals, such as potassium and calcium. Thus, it has become essential to give emphasis to evolve technologies for the development of value added products from passion fruit peel. It will also ensure stability to the fruit based economy. In this study, three fruit based products, jam, leather and candy had been developed from passion fruit rind. For the preparation of jam and leather the rind were cooked to soft and utilized. For the candied passion fruit rind, the rind were cut and used. Standardized quantities of ingredients were used by following standard procedure for the development of the three products. Five treatments of each product were done and one from each product based on organoleptic evaluation was selected for further studies. Textural, chemical and nutritional properties were examined. Vitamin C content of jam, leather and candy were found to be 191.12 mg, 293.46 mg and 251.6 mg respectively per 100 g of the products. Organoleptic and microbial evaluations were done before and after storage of the products. It has been found that the products showed properties similar to that of other comparable products. There were no microbial growth at the end of storage and were highly appreciated and accepted by the consumers. The cost of the products was found to be very less than that of the similar commercially available products.

Key words: Passion fruit peel, Jam, Leather, Candy, Microbial growth