

7th Indo-Global Summit and Expo on
Food & Beverages

October 08-10, 2015 New Delhi, India

Development of aloe vera based edible coating for improvement of quality and shelf life of guava

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Guava is economically important fruit which occupies a prominent position among fruit crops grown in India. Reported post harvest losses of guava were 18% in the year 2014 in India. The study was carried out to find out suitable coating formula for shelf life extension of guava. The fruits were harvested the maturity at color break change from green to scant yellow. Medium size fruits were selected while discarding disease and damaged fruits. Two different concentrations of aloe vera gel (T2: 60%, T3: 70%) and 60% Bee wax were used for treatments and stored at 4° C and quality evaluation was done to find out suitable concentration of aloe vera gel along with other constituents. Both the treatments when compared with bees wax (commercial coating) performed considerably well in retaining the overall quality as it caused minimum changes in fruit; firmness, titratable acidity, reducing sugars, total soluble solids (TSS). Generally, all treatments caused significant ($P<0.05$) decrease in fruit firmness and pectin content.

Biography

Nistha Lamsal is currently pursuing her Master's research in the area of Nutrition and Dietetics from the Department of Food Technology and Nutrition at Lovely Professional University, Punjab, India. Her research interest includes development of nutraceutical foods.

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