

Preparation and quality evaluation of sauce and squeezy from tamarind, variety ajanta

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The tamarind of Ajanta variety was used for the study. The experiment was conducted to standardize the process for preparation of tamarind sauce and squeezy and evaluate their physico-chemical and organoleptic qualities for 90 days storage. The effect of storage interval on chemical composition of sauce and squeezy was also studied. The pulp from tamarind fruits was extracted by hot extraction method and the extracted pulp was used for preparation of value added products. The recipe for preparation of tamarind sauces was standardized by considering results obtained in the organoleptic evaluation of sauces with different level of sugar on the other hand the recipe for preparation tamarind squeezy was standardized by considering results obtained in the organoleptic evaluation of squeezy with different level of sugar and acid. Study revealed that the products prepared from Ajanta variety scored and liked more by panel members when compared with local samples. During storage there was increase in TSS, acidity, reducing sugar, total sugar, tartaric acid and decrease in ascorbic acid in all the products and can be well stored up to 2 months at ambient condition while the products were preserved better over 3 months at refrigeration condition with increase in TSS, acidity, reducing sugar, total sugar, tartaric acid and decrease in ascorbic acid in all the products but the change in these parameters was at a slower rate as compared to at ambient condition.

Biography

A.A. Joshi has completed her B.Tech and M.Tech in FOOD SCIENCE at the age of 24 years from College of Food Technology, Marathwada Agricultural University, Parbhani-431401, India. She is now working as Senior Research Assistant in the Department of Food Chemistry and Nutrition in College of Food Technology, Marathwada Agricultural University, Parbhani-431401, India. She has published 3 papers in reputed journals and 2 abstracts and 2 papers in processing for publication with 1 poster presentation and more than 2 years of teaching experience.

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Effect of transportation on carcass and meat quality of food animals

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Transportation of food animals includes the assembly and loading of animals at their place of production, confinement on a moving or stationary vehicle, unloading, and final destination at slaughter house. Livestock transport is an integral part of today's livestock industry in which animals being transported at least once during their production life for several reasons including assembly of animals for feeding, breeding and slaughter. The main factors which affecting the meat quality during transportation includes handling of animals, time off feed and water, stocking densities on vehicles, type and conditions of vehicle, duration of transportation, and weather conditions. Unscientific methods of transportation of meat animals affect their health significantly and produce a direct impact on meat quality such as shrinkage, bruising, change in ultimate pH, colour defects and water holding capacity. In India, there is very limited research carried out on welfare of animals during transportation. So we need to study the effects of different modes of transportation on carcass and meat quality of food animals. Achieving optimal animal well-being, carcass and meat quality will entirely depend on the quality of the animal transport process.

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