Organoleptic assessment of ripe papaya (Carica papaya)

Regarded as one of the ‘healthiest fruits’ used for various health therapies and disease management conditions, ripe papaya fruit is like a wonder. Novel product development is an emerging concept, making the food that we eat, interesting and appealing. The idea of development of a novel recipe with the use of ripe papaya was to present this valuable fruit in an alluring form, which can be enjoyed by all. Ripe pulp or the fruit has been consumed since ages, in different forms in order to maintain optimum health conditions. The presented research endeavor to exhibit a novel product developed with use of ripe papaya fruit. The aim of this research was to develop a gastronomical product, maintaining the nutritive margins and develop a novel recipe, which can be wholesome and nutritious. The sensory evaluation of this developed product was carried out by a trained panel and the observations were recorded and evaluated using self-administered questionnaires. The results displayed that the novel product was favored by the panelists and it can be beneficial for promoting the use of ripe papaya in an innovative form, promoting health in a disguised concept. HACCP analysis (Hazard Analysis Critical Control Points) was carried out determining the critical control points for the recipe and remedial measures for maintaining total quality management, throughout the entire recipe development process. The novel product can be further used as a nutraceutical, promoting optimum health and nutrition.

Biography

Jyoti D Vora Vora is a Academician, Head of The Department, Consultant, Trainer, Research Guide And Researcher in Biochemistry And Food Science And Quality Control and her qualifications are M.Sc, PhD, F.S.Sc., MASFFBC, CME (USA), NET Cleared, Nutritional consultant at Raleigh Medical Centre, North Carolina, Certified Functional Foods Scientist(FFC,USA).

drjyotidvora@gmail.com