VALUE ADDITION OF PINEAPPLE BASED FOOD PRODUCTS

ABSTRACT

Pineapple *(Ananas comosus, family Bromeliaceae)* is a wonderful tropical fruit having exceptional juiciness, vibrant tropical flavour and immense health benefits. Pineapple contains considerable calcium, potassium, fibre, and vitamin C. A herb is a plant that is valued for flavour, scent, medicinal or other qualities other than its food value. Thus, an attempt was made (i) To analyze the chemical properties of the prepared value added products. (ii) To assess the Organoleptic characteristic of value added products. (iii) To find out the shelf life of products. (iv) Calculate the cost of the products. The aim of this research would be to substitute various canned food options which would act as a booster to individual’s health.

A total of 5 Herbs viz (Mint), (Basil), (Ginger), (Clove), (Cardamom) were indicated as T₀, T₁, T₂, T₃, T₄, & T₅ added in the ratio of 1 percent respectively in various pineapple products (Jam, Jelly and cheese). Developed products were analyzed for proximate and mineral content by AOAC (1997) methods. Six treatments were replicated 4 times each. These selected herbs were incorporated into three products jam, jelly and cheese. Yeast and mould count and Total plate count were determined by “I.S. Method (9001/2007)”. The product were subjected to Organoleptic test by a panel of judges using the Nine-point Hedonic scale. Nutritional composition of pineapple products i.e. jam, jelly and cheese were also assessed. The products were also evaluated on the basis of price.

The finding shows that Yeast and mould count and Total plate count test determined very low bacterial and fungal growth in the developed product as compared to the control. Sensory evaluation based on the Nine-point Hedonic scale showed that the highest overall acceptability was found in T₁ (8.75) in case of jam, T₁ (8.7) in case of jelly and T₁ (8.8) in case of cheese. All the experimental prepared products were found to be acceptable. Significant difference (P≤0.05) was found in flavour and taste, body and texture and colour and appearance between various treatments. Nutrient composition of pineapple product jam, jelly and cheese had higher energy, protein, carbohydrate, calcium, iron, phosphorus and fibre content as compared to control. On the basis of cost T₂ Basil powder and T₁ Mint powder added pineapple products were also more economical as compared to other pineapple products. From the experiment it is evident that among all the treatment T₁ Mint powder and T₂ Basil powder added pineapple products ratio 100 g pineapple product + 1 percent Mint
and Basil powder was the best with regards to physical, chemical and microbial properties of value added products.

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