In this part of work three farms were selected for the study. Beans under different stages of development (Green bean (Blossom end yellow), brown bean, fallen beans were collected. To obtain the brown beans farmers were informed not to harvest the beans from approximately 8-10 bunches and to leave it on vine till it turns brown and monitored continuously. Approximately after a month, when the beans turned fully brown beans were harvested. Along with the brown beans, green beans were also harvested of the same maturity. During this period, some beans withered from the bunch were also collected for the analysis and designated as ‘fallen beans’.

(i) Harvesting

Approximately 100-150 grams of beans were collected from each farm, for each treatment and processed immediately. Green beans were cured traditionally along with brown bean and served as control. After a month all the samples (cured beans (Blossom end yellow green bean) and cured beans (Brown beans) were subjected to the following studies,

(ii) Moisture estimation : As mentioned above

(iii) Estimation of total phenolics : As mentioned above

(iv) Estimation of vanillin and other phenolics by HPLC : As mentioned above

(v) Sensory evaluation:

Cured vanilla beans were examined by a panel of 12 trained members of food technology division, BARC, Mumbai who are routinely involved the taste panel using 7 point hedonic scale. Initially the members were trained for the standard quality parameters of the cured vanilla beans such as general appearance (Whole, Split or Fatty), aroma, colour, flexibility (rolling around the finger), texture (oily appearance/characteristic shine), galls/disease or any other defects and frosting (presence of vanillin crystals on the surface. 