

Studies on physico chemical parameters of osmo dehydrated papaya slices

Rekha Eda*, Swami, D.V., Prasanna Kumar, B., Kiran Patro,

*College of Horticulture, V.R.Gudem, Dr. Y.S.R. Horticultural University,
Andhra Pradesh, India-534101*

**Email: rekhapht@gmail.com*

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ABSTRACT

A study was conducted to know the quality of osmo dehydrated papaya slices prepared from fruits of plants supplied with various organic sources and stored at different storage conditions. The minimum PLW of (0.83%) and maximum titrable acidity (0.169%) was recorded in osmo dehydrated papaya slices prepared from the fruits of plants fertilized half dose of FYM and Vermicompost stored at 4⁰C on 15th day of storage. The highest total soluble solids were observed in papaya slices taken for complete recommendation of farm yard manure on 90th day of storage (15.32 °Brix) and in sheep manure 100 per cent RDN stored at ambient condition (14.66 °Brix). The minimum moisture content (12.65%) was observed in osmo dehydrated slices prepared from the fruits of plants fertilized with sheep manure 100 per cent RDN and stored at 4⁰C (12.72%). The microbial spoilage (yeast and mould) was not observed up to 75 days of storage in all the treatments and in slices stored at 4⁰C on 90th day of storage. But the permissible limit of spoilage (1×10^2 to 2×10^4) was observed in osmo-dehydrated slices stored at ambient condition on 90th day of storage.

Keywords: Osmo dehydration, papaya, Recommended dose of Nitrogen, TSS.