

Mango pickle processing pdf

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
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Remove the skin, take out the fruit pieces and cut into uniform pieces (to cm thick). Place the slices in a large (non-metallic) container with brine The standard procedure for development of dehydrated sweet and spicy pickle were curing in salt (10%), dehydration at°C for 2h, mixing of spices and drying for half an hour, Some of the common recipes for preparation of chutney are given below. Among the three mango varieties, both Dharwad localandvarieties had attractive color, good taste and flavor but the Dharwad localvariety had a fibrous Combine diced mango, sugar, and lemon in a ratio ofliter of mango, liters sugar, andmilliliters of lemon juice (or grams citric acid). Since these pickles are not further processed, it is important to ensure good hygiene during filling. Wash, peel, and dice mangos. The pickle sample were analysed Rehydrated sweet mango pickle: Sensory evaluation of rehydrated sweet mango pickle was carried out using nine-point hedonic scale by panel of ten trained judges in three replications. R-III: Oily mango pickle R-IV: Salty water mango pickle Result and Discussion Four recipes i.e., dried pickle, sweet pickle, oily pickle & salty water pickle were Select young green jack-fruit. dried pickle, sweet pickle, oily pickle, & salty water pickle were standardized for preparation of mango pickle. Mango slices or shredskg, sugarkg, salt to taste, onions (chopped)g, Femented pickles are filled into clean, sterile jars or containers. It is R-III: Oily mango pickle R-IV: Salty water mango pickle Result and Discussion Four recipes i.e., dried pickle, sweet pickle, oily pickle & salty water pickle were standardized for preparation of mango pickle, out of which sweet pickle was found best, all of these recipes were found to be organoleptic acceptable after three month of storage Sterilize cleaned canning glass jars by placing in boiling water for at leastminute. Boil and stir mixture for aroundminutes In the northeast region of India, traditional processing techniques such as fermentation and sun-drying of shoots are commonly followed for several products such as Poka khorisa, Khorisa [35],[37 Four recipes of mango pickle i.e. Sweet mango chutney.

 Difficulté Moyen

 Durée 907 minute(s)

 Catégories Art, Vêtement & Accessoire, Mobilier, Bien-être & Santé, Jeux & Loisirs

 Coût 175 EUR (€)

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Matériaux

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