ABSTRACT

EFFECT OF DIFFERENT PACKAGING MATERIALS ON STORAGE STABILITY OF DRIED TOMATO POWDER

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The tomato juice was poured in steel trays and loaded in drier and dried at 65±5^{0}C for 18±1 hours and product was dried till moisture content of 4.5%. The dried powder was packed in high density polyethylene bags and stored under refrigerated condition. The powder retained 57.32% of lycopene and 52.2% of ascorbic acid (fresh tomato basis) and had good reconstitution functional and solubility properties. The physico-chemical analysis of dried tomato samples was recorded at 30, 60 and 90 days of storage interval under room temperature without any loss in colour, flavour, nutritional quality and acceptability. There was slight decrease in all the physicochemical, functional, reconstitutional and solubility properties of tomato powder of all the pretreatments and drying methods during storage irrespective of the packaging material. There was no microbial count was observed in all sample packed in standing pouches, HDPE and LDPE up to 90 days of ambient storage.