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DEVELOPMENT AND CHARACTERIZATION OF A CORIANDER LEAF AND GREEN CHILI-BASED CULINARY SAUCE

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Abstract: Sauces are versatile liquid or semi-liquid foods, with a growing market driven by consumer demands for safety, nutrition, flavour, and adaptability. The fast-food industry's demand for spice pastes and purees has fuelled this expansion. Fresh coriander leaves spoil quickly and need immediate processing or preservation. Purees and pastes provide a convenient way to retain the colour and flavour of fresh ingredients in a semi-solid form. This research aims to develop a sauce product primarily composed of coriander leaves and green chilies, focusing on evaluating the chemical and sensory qualities of the final product while optimizing ingredient ratios and processing methods. Sauces were prepared by using the coriander leaves and green chili in the ratio T1 (100%:0%), T2 (90%:10%), T3(80%:20%), and T4 (70%:30%). A 5-point hedonic scale was used for the sensory evaluation of sauce for attributes such as appearance, colour, taste, smell, spiciness, and consistency using 32 semi-trained panellists. Based on the sensory assessment, 80% coriander leaves and 20% green chili incorporated formula (T3) was selected as the best sample. Chemical analysis of the treatment chosen revealed the following characteristics: moisture content (wet basis) - 82.19%, ash content - 2.39%, pH - 5.03, protein content - 2.39%, and total soluble solids - 13.69%. Consequently, the coriander-incorporated chili sauce was preferred by the panellists.

Keywords: Sauce, Coriander, Chili.