**DEVELOPMENT AND EVALUATION OF PRESERVATIVE FREE NATURAL ONION POWDER**

Mansi Chitkara,

*Nano Research Laboratory, Chitkara University, Rajpura-140401, Patiala, Punjab, India*

Didar Singh

*Chitkara School of Hospitality, Chitkara University, Rajpura-140401, Patiala, Punjab, India*

Rakesh K. Sindhu,

*Chitkara College of Pharmacy, Chitkara University, Rajpura-140401, Patiala, Punjab, India*

Rohit Agnish

*Chitkara School of Hospitality, Chitkara University, Rajpura-140401, Patiala, Punjab, India*

IS Sandhu

*Nano Research Laboratory, Chitkara University, Rajpura-140401, Patiala, Punjab, India*

Email: didar.singh@chitkara.edu.in

**Abstract - Onion is used as a major flavouring agent that infuses the vegetable preparation with aroma and taste. Besides this it is a good source of protein, carbohydrate, fibre, sugar, fats, vitamin B6 and C, potassium, flavonoids and trace minerals. The present research involves development of onion powder which is free from preservatives maintaining its natural properties. The onions powder was dried to remove moisture and to avoid caramelization. After the sensory evaluation and proximate analysis the onion powder was contain 18.43% moisture content, 82.57% of solids that included 0.253g ash value, 0.63 gm crude fat, 1.32 g protein, 14.23g carbohydrates expending 64.20741 Kcal of energy per 100 gm.**

**Keywords: Caramelization, flavonoids, trace minerals, ash value, crude fat**