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Effect of microwave drying on textural and sensorial properties of grape raisins

Siddharth M. Lokhande^{1*}, Rahul C. Ranveer² and Akshya K. Sahoo¹

¹Department of Technology and ²Department of Food Science and Technology, Shivaji University, Kolhapur – 416004 (MS), India

Abstract:Raisins are a one of the favourite dried fruit throughout the world having good sources of essential vitamins and minerals. The present study was focused on microwave drying of grapes, and its effect on sensorial and textural properties of grape raisins. The grapes were given different pre-treatments and analysed for its effect on PPO activity. These treated grapes were dried convectional and Microwave drying. The textural quality was studied by textural analyser whereas its colour analysis was carried out in Hunter colour lab. Data revealed that time required for drying in microwave was very low as compared to the convectional drying. Highest ascorbic acid retention (11.92 ± 0.02 mg/100 g), rehydration ratio ($2.50 \pm 0.02\%$) and colour value i.e. L, a and b (40.14 ± 0.82 , 15.81 ± 0.52 and 28.24 ± 0.7) was recorded in test sample when it was dried at 750 power of microwave. The microwave dried sample showed better texture profile than the conventionally dried sample. As well as the product quality was far better than the conventionally dried sample. This can be useful for the farmers and small scale entrepreneurs to produce good quality raisins.

Key words:Microwave drying, grape, raisins, textural study, colour value

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