Poster

DEVELOPMENT OF A SPICY SNACK FROM EGG FRUIT (LAVULU) *POUTERIA CAMPECHIANA* (KUNTH) BAEHNI.

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ABSTACT

Egg fruit (*Pouteria campechiana* (Kanth) Beahni), locally known as Lavulu is a neglected under-utilized fruit crop in homegardens despite being rich in many nutrients and well suited for edible landscaping. As a fresh fruit, it does not have a consumer preference due its inherent aroma and flavour. Meanwhile, no attempts have been made to develop any value added product to increase its potential as a fruit crop. Thus, an attempt was made to prepare a spicy snack from ripen egg fruit pulp mixed with rice flour. Through Ranking test snack was organoleplically evaluated for its crispiness, colour, flavour and overall acceptance to find out the appropriate proportion of Lavulu pulp and rice flour for the preparation of dough. In order to change the Lavulu flavour of the snack, two flavours, namely, Masala and garlic were added and compared with Lavulu flavour. The new snack was compared with a rice based snack available in the market using 9-point Hedonic Scale sensory test to understand the degree of liking to the new snack. Snack was packed in 300 gauge polypropylene bags and kept under room temperature (28-30 ^{0}C) for shelf life study and at every one week interval stored snack was subjected to sensory evaluation. During storage, microbiological analysis was conducted by culturing in Nutrient Agar standard medium and microbial density was expressed as colony forming units (CFU) and was compared with SLS reference standard of microbial count for instant noodles ($1.6x10^2$). Sensory data were analyzed using Friedman Test and Wilcoxon Rank Sum Test using Minitab 14 software package.

Appropriate proportion of egg fruit pulp and rice flour was 50% and 47%, respectively for the preparation of dough. Chilli powder (1.5%) and pepper powder (2%) were used as spices and in addition 1.5% salt was added to the dough mixture. Panellists preferred Lavulu flavour compared to added Masala and garlic favours and overall acceptance was also to Lavulu flavoured snack. In 300 gauge PP bags snack could be stored more than five weeks successfully and during storage microbial count increased from 0.2x102 to 0.62 $x10^2$ which did not exceed SLS standard. Since moisture content of the snack was 2% which was less than the SLS standard for instant noodles (12%), water activity (a_w) was low and storage period of the snack could be further extended without affecting its sensory attributes. Panellists preferred new snack moderately compared with the snack available in the market. The new snack could be further improved as a protein enrich snack by replacing rice flour with flour of selected pulse.