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Osmotic dehydration technology of santol

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The study is based on osmotic dehydration technology of santol. Blanching duration, sucrose concentration, soaking period in syrup and storage condition were performed. The result showed that appropriate preparations of santol fruit were washing, cleaning, draining, peeling and soaking with 1% NaCl and 1% citric acid solution for 30 minutes. Besides, santol flesh was cut into 2 pieces and pulled seed out. Santol flesh then was sliced approximately 0.5 cm and put in to 0.5% CaCl2 and 0.5% citric acid solution for 30 minutes. Pieces of santol flesh were rinsed with clean water, drained, blanched for 6 minutes and soaked in 60°Brix sucrose solutions for 180 minutes (fruit and sucrose solution ratio was 1:2). Subsequently, samples were immediately washed in warm water (50-60 °C), drained for a minute and put them to hot air oven (50 °C) for 18 hours. Afterward, osmotic dehydration santol product was kept at ambient temperature (25-30°C) and cold temperature (4-8°C) for 6 months. It was found that moisture content, water activity and microorganism levels of osmotic dehydration santol product kept in both temperatures were in acceptable standard.

Biography

Charuwan Rattanasakultham is the Scientist of the Organization: Crop Processing Research and Development Group, Postharvest and Processing Research and Development Office, Department of Agriculture, Chatuchak, Bangkok, Thailand. His recent research revolves around Flavoring production from herb and spice for health; effects of package and storage conditions on dried longan flesh quality.

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