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Effect of processing and storage on sensory properties and acemannan content of Aloe vera gel

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A loe vera gel was extracted from healthy leaves of 4 years old mature plants. A process technology with respect to draining time of yellow exudates from aloe vera leaves, charcoal treatment time, degree of heat treatment and amount of xanthan gum added to fresh aloe vera gel was standardized to produce an acceptable stabilized aloe vera gel possessing improved sensory attributes and having bioactive principle (acemannan) in amounts comparable to fresh aloe vera gel. Results demonstrated that draining the yellow exudates from leaves for 90 min, charcoal treatment of 90 min, heat treatment of 85°C for 30 min and addition of xanthan gum at 0.5% (w/w) to fresh aloe vera gel were found appropriate to produce acceptable stabilized aloe vera gel. The stabilized aloe vera gel processed by the standardized method was studied for changes in its sensory attributes and acemannan content over a storage period of 90 days at ambient temperature ($30^{\circ}C \pm 2^{\circ}C$). Results demonstrated that the stabilized aloe vera gel had appealing color, taste, flavour and appearance, superior to that of fresh aloe vera gel and at the same time had acemannan content comparable to fresh gel over the storage period.

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