

Processing of Aloe vera gel

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Aloe *bardadensis* Miller species is the most popular and widely cultivated because of its medicinal and therapeutics values. Besides its medicinal values, Aloe vera plant contains a number of nutrients such as vitamins, minerals, amino acids sugar, enzymes fatty acids and saponins which have positive effects on human body. Therefore at present it is often necessary to apply some type of processing i.e., Dehydration to get different Aloe vera products; such as aloe soft drinks, tropical fruits juices with Aloe vera, yogurt and yogurt drinks, instant Aloe vera tea granules, Aloe vera chewing gum for sore or bleeding gums. Aloe vera leaves were processed into dehydrated Aloe veragel powder which could be used in food formulation as a functional ingredient for health benefits. Fresh Aloe vera leaves were selected for uniformity according to harvest, colour, size and freshness were washed and scrubbed to remove mud, adhering material sand and bitter exudates on the rind surfaces. After washing, hand filleting was done to separate fillet from the rind and the fillet were cut into uniform slabs of 10 mm thickness which were dried at 60 °C for 18 h after drying the sample which is in flake form is scooped from the trays and powdered in a mixer.

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