

Value added products of Aloe Vera

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Aloe vera is a traditional medicinal plant belonging to the family Liliaceae. There are about 500 species in the world. Aloe barbadensis miller is the group used for the preparation of several food products. Aloe is derived from Arabic word "alloeh" means "bitter". Aloe vera leaf contains 95% of water, 75 nutrients, 200 active compounds, 20 minerals, 18 amino acids, 12 vitamins, and 92 enzymes. Barbaloin and homonataloin are the metabolites responsible for the purgative properties of aloe. Anthraquinone such as aloin A and B are responsible for laxative and healing properties. It aids in digestion and cures digestive disorders. It can be used as the source of vitamins like A, B1, B2, B6, B12, C, E, Folic acid, Niacin. Aloe vera leaf is processed by boiling, pasteurization, and cold processing. Cold processing preserves the enzyme activity and locks the nutrients better in its products. Aloe vera juice strengthens immune system, and also helps in digestive disorders like constipation, indigestion. It can also be used as preservative due to the presence of antioxidants. Due to its nutritional value it can be incorporated as base food products like aloe juice, aloe squash, to get nutritional food to human health.

Biography

M.Madhavi Latha has completed B.Tech. (Food Technology) from Acharya NG Ranga Agricultural University, India and doing MABM in the same university. She attended many conferences and seminars.

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Extrusion processing of varieties of sorghum in the development of sorghum based extruded products

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Expanded snacks are very popular because of their crunchy texture. The white sorghum is being used to obtain snacks alongwith rice, corn and wheat. Present study was undertaken to study the effect of various extrusion process parameters and particle sizes of feeding material on structural and functional properties of extruded snacks prepared using three selected varieties of sorghum such as SPV 1411 (Parbhani moti) and SPV 1595 (Parbhani jyoti) (newly developed varieties) and M-35-1 (Maldandi). The sorghum flour of different particle size viz. 2, 0.84 and 0.49 mm, was subjected to different extrusion processing conditions which includes content of feed moisture (16-24%), die temperature (110-150 °C), screw speed (150-270 rpm) and feed rate (50-120 g/min). Feed moisture and die temperature (process variables) showed significant effect on the physical properties. These variables also increased dietary fibre along with subsequent decreased in tannin. Box-behnken design was used to show a relationship between extrusion processing conditions and physical properties of extrudates. Extrudates obtained using SPV1411 a variety of sorghum showed significant results in all attributes compare to SPV1595 and M-35-1, at feed moisture 22%, die temperature 130 °C and screw speed 210 rpm with 90% overall acceptability.

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