

# **Effect of Curing and Preservation of Aonla During Storage at Ambient Temperature**

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## **ABSTRACT**

The present investigation was conducted during 2003-04 with the objective of studying the effect of curing and preservation of aonla storage at ambient temperature on TSS, PH, ascorbic acid, total sugars, non-reducing sugars, organoleptic compounds and its economics. Maximum quantity of TSS (72.11%), ascorbic acid ( 96.62 mg/100g) and total sugars( 67.88%) were found in treatment of aonla with salt+turmeric+ centrifuging ( $C_2T_1F_1$ ). Highest amount of non-reducing sugars was observed in treatment of aonla with salt+turmeric +with out centrifuging ( $C_2T_1F_0$ ). A declining trend was observed in the organoleptic rating in all the treatments during storage. Treatment of salt+turmeric+centrifuging ( $C_2T_1F_1$ ) showed maximum score (7.00), while treatment of salt+without turmeric +without centrifuging ( $C_1T_0F_0$ ) (5.84) showed minimum score. The treatment with salt+ turmeric+centrifuging ( $C_1T_1F_1$ ) proved most economical (1: 1.06) as compared to others.

**Key words** : Aonla, Curing, Preservation