

Effect of Soda Oil Dip Method of Raisin making on Recovery and Keeping Quality of Seedless Grape Varieties

S Vishala, K Vanajalatha, B Srinivas Rao, S Tirumala Reddy and A Shiva Shankar

Department of Horticulture, College of Horticulture, Y.S.R.H.U, Rajendranagar, Hyderabad-500030

ABSTRACT

Seven commercial varieties of grapes were evaluated to study the effect of soda oil dip method of raisin making on recovery and keeping quality of seedless grape varieties. The raisins prepared from these varieties contained 13.61 to 16.23 per cent moisture, 56.23 to 79.36° Brix (T.S.S), 2.09 to 3.13 per cent acidity, 18.82 to 24.88 mg/ 100g ascorbic acid, 58.75 to 66.57 total sugars and 56.33 to 62.81 reducing sugars. The sensory score out of 5 for overall acceptability ranged from 1.76 to 3.95. Among these cultivars, Manik Chaman followed by Thompson seedless and A18/3 were found to be superior to others in raisin making on recovery and keeping quality by soda oil dip method.

Key words : Raisins, Dip method, Seedless grape, Varieties.