

Preservation of Gherkin (*Cucumis anguria* L.) in Brine

Y Bindiya and D Srihari

Department of Horticulture, College of Agriculture, Rajendranagar, Hyderabad-500 030

ABSTRACT

An experiment on Gherkin (*Cucumis anguria* L.) was carried out during 2007 and 2008 at Post Harvest Technology Laboratory and Department of Horticulture, College of Agriculture, Rajendranagar, Hyderabad to study the effect of different concentrations of brine on the preservation of gherkin. The study revealed that, fruits preserved in twelve per cent brine recorded highest total sugar content and ascorbic acid content and were found to be superior organoleptically in terms of colour, flavour, texture and overall acceptability. Maximum pH and minimum acidity of the brine solution were recorded with higher concentration of brine (12 per cent). Lower concentrations of brine below 8 per cent resulted in fading of the natural colour of fruits and lowered the acceptability of the product. There was a gradual decrease in the pH of the brine solution, total sugar content and ascorbic acid content of fruits as the storage period advanced, whereas the acidity of the brine solution increased with increase in days of storage.

Key words : Brine, Concentration, Gherkin, Preservation, Quality, Shelf life.