Standardization of process for preparation of instant Halwa Mix from unmarketable potatoes

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ABSTRACT
Unmarketable potatoes due to their small size are difficult to handle and so fetch low price to the growers and are considered as waste. The processing of unmarketable potatoes could prevent colossal losses, adds value to the produce and gives better returns to the growers. In present investigation, efforts were made to utilize unmarketable potatoes in preparation of instant Halwa mix. Physical properties of unmarketable potatoes and chemical properties of potatoes found to be acceptable in utilization of developing food product due to high carbohydrate content. Different Halwa recipes were analyzed for their organoleptic quality characteristics and economical feasibility. The results showed that good quality instant Halwa mix from unmarketable potatoes, with better sensorial quality could be prepared with economical feasibility.


Key words: Potato powder, Instant Halwa mix, Sensorial quality