Standardize the recipe of Lasora (*Cordia dichotoma* Forest ‘F’) pickle in water

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Accepted: December, 2006

ABSTRACT

The experiment was performed to standardize the recipes for preparing “Lasora pickle in water”. There were four recipes replicated thrice and studied for two times in subsequent years. Product was evaluated for organoleptic qualities by a panel of judges. Product was eatable after 7 days of preparation and stored up to 35.42 days with acceptable colour and quality at ambient temperature. The recipe having moderate quantity of spices, salt and chemical preservators like acetic acid and more quantity of water was found most acceptable. Though, the shelf-life of the fruit was longer with recipe having higher salt and chemical preservator.