Effect of pre-treatments and drying methods on quality of dehydrated bitter gourd (*Mamordica charantia* L.) slices

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**ABSTRACT**

An investigation was conducted in the year 2004-05 to develop simple technologies for drying of bitter gourd that can be adopted by the farmers at field level. The results of the study indicated that osmotic dehydrated products dried under electric drier were found acceptable. Maximum recovery of 11.884 per cent, maximum rehydration ratio of 5.762, reconstitutability ratio of 0.683 were recorded in slices treated with three per cent brine + 0.1 per cent potassium metabisulphite, while highest chlorophyll content of 20.28 mg per 100 g was observed in slices treated with 0.5 per cent potassium metabisulphite, whereas minimum time for drying was recorded in untreated control.