Study of effect of packaging and storage on the quality of onion powder prepared by osmotic dehydration

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ABSTRACT

Onion powder prepared from 5 mm thick osmotic dried onion slices after drying in cabinet dryer at 60°C up to moisture content 4 per cent, grinding in mixer and sieving with 30 mesh sieve, can be stored up to 2 months in 400 gauge LDPE, 200 gauge HDPE, and aluminum foil pouches. During storage at room temperature there was slight increase in physico-chemical composition of onion powder dried by osmotic dehydration. In case of packaging material aluminum foil pouches showed better result followed by 200 gauge HDPE pouches and 400 gauge LDPE pouches. The retention of pungency was maximum in N-53 (red) variety osmotic dried onion powder.

Key words: Onion, Storage, Package, Dedydration