Preservation of onion (Allium cepa L.) by lactic acid fermentation

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ABSTRACT
Preservation of onion by lactic acid fermentation was conducted on three varieties of onion such as Arka niketan, Arka bindu and White onion, to produce sour onion. During the study different vinegar like white vinegar, black vinegar, cider vinegar of concentration 25 per cent, Brine 14 per cent and different vinegar with lactic acid bacterial culture were tried. The highest acidity and lowest pH were observed with the use of cider vinegar 25 per cent with lactic acid bacterial culture in variety Arka bindu. Sensory evaluation showed that the variety Arka bindu was a favourable product with respect to colour, flavour, texture, clarity of liquid and overall acceptability. The sour onion had a tart acidic taste, with onion flavour but without the pungency of raw onion.

Key words: Onion, Lactic acid, Fermentation, Preservation