

PRELIMINARY INVESTIGATION OF STORAGE QUALITY OF PROCESSED CASHEW APPLE BY USING LOCALLY AVAILABLE METHODS

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Cashew apples were processed into various products in an attempt to increase their shelf life. The cashew apple products such as *vatal*, candy, jam1, jam2, chutney1, chutney2 and pickle were prepared and stored both in a refrigerator (4°C) and at room temperature (30°C-32°C). (1 and 2 indicate different method of preparation of the products).

Shelf life and sensory quality were assessed. The shelf life of the processed products were examined visually and were also examined for undesirable odour during the storage period. Sensory evaluation was performed with fresh products and after one, two and three months of storage by the sensory panelists. Each product was rated for colour, flavour desirability, aroma, taste and overall eating quality.

All the products retained their shelf life for three months when stored in a refrigerator. All the products retained their quality for one month when stored at room temperature; however, *vatal* and candy continued to maintain the quality for two months under the same conditions. According to the sensory evaluation freshly prepared candy, jam2, chutney2 and pickle had acceptable colour, flavour desirability, aroma, taste and overall eating quality and all of which decreased with storage period except *vatal* and candy at room temperature.