

TRAY DRYING OF TAMARIND PULP USING GUM ARABIC

Manasa¹, K. Dileep Sean² & Er. Madhava. M³

¹*Research Scholar, Kellapaji College of Agricultural Engineering and Technology,
Tavanur, Kerala Agricultural University, Kerala, India*

²*Research Scholar, College of Agricultural Engineering, Bapatla,
Acharya N. G. Ranga Agricultural University, Telangana, India*

³*Assistant Professor, College of Agricultural Engineering, Bapatla,
Acharya N. G. Ranga Agricultural University, Telangana, India*

ABSTRACT

Tamarind powder was obtained by tray-drying of juice squeezed from tamarind pulp by using drying aid mixture. Popular drying aid namely Gum Arabic (AG) was added to tamarind pulp (20 °brix) at 1:10; 1:7.5; 1:6 ratios. The mixture was dried in a tray dryer at drying temperatures of 80, 90, and 100 °C till powder obtained. The results indicated that the optimal drying temperature for drying tamarind pulp powder is 100 °C with gum arabic. The yield of tamarind pulp powder was best at 100 °C. The physicochemical and sensory scores indicated that samples with ratios 1:7.5 at 90 °C and 100 °C were revealed as best samples.

KEYWORDS: *Tamarind Pulp, Arabic Gum, Tray drier*

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