



Effect of Osmotic Agents on the Quality Characteristics of Osmo-dried Plum

Mandeep Kour, Neeraj Gupta* and Monika Sood

Division of FST, Chatha, SKUAST, Jammu-180 009, India

**E-mail: neeruguptapht@gmail.com*

Abstract: The present investigation was carried in Division of Food Science and Technology, SKUAST Jammu during the year 2018-2019. The objective of this study was to develop osmo-dried plum by different osmotic agents and their shelf stability. Plums were dipped in different osmotic agents (40, 50, 60 and 70 °Brix) of sugar and honey for the preparation of osmo-dried plum followed by packing in LDPE bags and storage in ambient conditions subjected to physico-chemical and microbial characteristics at an interval of one month for a period of three months. Storage studies indicated that there was significant decrease in ash and calcium content. The stored osmo-dried plum was found microbiologically safe. The storability study revealed that osmo-dried plum prepared from dipping in 70 °Brix Honey Syrup have good-shelf life and can be kept for more than three months without affecting the quality attributes.

Keywords: Plum, Osmo-dried, Sugar, Honey