



Effect of Different Drying Techniques on Quality of Red Chilli Powder

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Abstract: The experiments were carried out to analyze the effect of sun drying, improved sun drying and mechanical drying at 50, 60 and 70°C on different quality parameters of red chilli powder namely ascorbic acid, capsaicin content, colouring matter and oleoresin content. Whole and slit chillies were used for the experiments. Mechanical drying at 50°C showed the best quality in terms of all the quality parameters after every drying technique. Quality of the product reduced significantly during sun drying and mechanical drying at 70°C. Improved sun drying technique was much better than sun drying technique in terms of different quality parameters.

Keywords: Ascorbic Acid, Capsaicin Content, Colouring Matter, Drying Techniques, Oleoresin Content, Physical Treatment, Red Chillies
