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**PRODUCT DEVELOPMENT OF DRUMSTICK (*Moringa oleifera*)
USING PODSCRAPINGS AND SEEDS**

A PROJECT REPORT PRESENTED BY

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ABSTRACT
PRODUCT DEVELOPMENT OF DRUMSTICK (*Moringa oleifera*)
USING POD SCRAPINGS AND SEEDS

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Drumstick (*Moringa oleifera*) is a nutrient rich vegetable crop with a seasonal glut and the surplus is lost due to the lack of related products and preservation methods. Therefore this study was undertaken to find a suitable preservation method as an attempt to make it available throughout the year and popularize the consumption.

Variety 'Jaffna' was selected for the preservation of products considering its higher availability in the market. Blanched pod scrapings and seeds were used for the preparation of products. Salt free paste, salt added paste, pod scrapings and seeds in 2% brine, pod scrapings and seeds in series of potassium metabisulfite (KMS) solutions (containing 500 ppm, 1000ppm and 1500ppm of sulfur dioxide) were prepared.

All products were stored in glass bottles at room temperature and tested for physicochemical, microbiological and sensory characteristics. pH, vitamin C and crude fiber contents declined during storage while total soluble solid contents increased. Sulfur dioxide contents of samples preserved in potassium metabisulfite solutions also declined with the passage of time. A rapid colour change was observed in salt free paste. Retention of vitamin C was significantly ($p < 0.05$) high in salt added paste, during storage. It was observed that no microbial colonies present on samples preserved in both 1000ppm and 1500ppm sulfur dioxide solutions where as the other products showed a low microbial density. All presented products were highly accepted in the organoleptic evaluation. As a whole it was found that salt added paste was better than the other products.