

SANDWICH SPREAD USING BY-PRODUCT OF DEHYDRATED CARROT

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This study was carried out to develop a sandwich spread using smaller particles dehydrated carrot which is a by product. Three recipes were prepared changing the percentage of carrot and margarine as preliminary studies and sensory evaluation was conducted by thirty untrained panelists using a seven point hedonic scale. Selected recipe was further developed by adding carrot powder, salmon, and mayonnaise and sensory evaluation was conducted. The selected final recipe contained of 55% of carrot, 30% of margarine, 8% of onion, 3% of vinegar, 1.2% of salt, 1.2% of mustard, 1.2% of pepper, 0.4% of curry leaves. The product was stored in three storage conditions, (ambient, freezing, refrigeration) for three and half months. Moisture content, acidity, pH, rancidity, microbial count and sensory acceptability of the product were determined in three weeks intervals. Increase in acidity, decrease in pH, crack formation and gas formation were observed in the sample stored at ambient condition after three weeks. The product stored at freezing and refrigerated conditions do not show significant difference in moisture content, acidity and rancidity even after three and half months. Increase in pH was observed under refrigerated conditions but was not significantly different to freezing conditions. Sensory evaluation revealed that product stored in both conditions could be used for three months. But the microbial count when stored at freezing and refrigerated condition were increased with time and at the end of three and half month higher than the SLS standard. The study revealed that good quality sandwich spread could be produced by using byproduct of dehydrated carrot and kept for three months period in freezing or refrigerated condition without quality deterioration.

Key words: By-product, Dehydrated carrot, Sandwich spread