
Extension of Shelf Life of Purees of Green Leafy Vegetables and Herbs

<i>Salient features</i>	<ul style="list-style-type: none">➤ Innovative hurdle technology for the preservation of puree from green leafy vegetables (Amaranth leaves) and herbs.➤ Temperature (70-90°C), pH (5.6, 6.6 and 7.6) and salt concentration (10-100 ppm) were used in enforcing hurdles.➤ Thermal degradation in terms of change in concentration of chlorophyll with time.➤ Higher degradation at higher temperature and low pH. Tart in the puree at higher pH as found by tasting the puree➤ Rise in the zinc pheophytin complexation with increase in concentrations of salts.➤ Extension of shelf life of the puree to 7 days
<i>Advantages</i>	<ul style="list-style-type: none">✓ Thermal treatment for the extension of shelf life of purees.
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