

**Title** Effect of pretreatments and dehydration with sugar syrup and salt dehydrated Kokum (*Garcinia indica* Choisy) slices as influenced by the syrup and salt concentrations

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#### **Abstract**

Kokum (*Garcinia indica* Choisy) is one of the important indigenous tree spice crops grown in South Konkan region of Maharashtra, Western Ghats, Coorg, Wynad and Goa. Western Ghats, a rich source of biodiversity for a number of plant species, harbours a wide diversity of kokum trees. The fruits are the source of much valued (-) Hydroxy Citric Acid (HCA) content known to be an antiobesity principle. The fresh fruits can only be stored for 6-8 days and there is a need for value addition so that this important fruit crop can be popularized. Evaluation of various pretreatments and dehydration with sugar syrup was made on the per cent recovery of kokum slices, time required for drying and organoleptic quality of kokum slices up to 2 months of storage. Salt -dehydration at different salt concentrations of kokum slices was studied with reference to the percent recovery of kokum slices, time taken for drying and organoleptic quality of salt dehydrated kokum slices up to 3 months of storage.