

Title Quality of dried coriander leaves as affected by pretreatments and method of drying
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Citation European Food Research and Technology 223 (2): 189-194. 2006.
Keywords Drying; Pretreatments; Methods; Coriander leaves; Quality

Abstract

Abstract Coriander (*Coriandrum sativum*), an annual herb/spice crop is widely used for culinary purpose In India, fresh coriander is abundantly available during winters from December to March but has very short shelf life even under refrigerated conditions. This leads to a marked scarcity in availability and a sharp rise in price in the lean period. During peak period, most of the crop is lost/wasted due to lack of proper post harvest processing techniques. The fresh green coriander (soft stems and leaves) if properly dried, packaged and stored may help in increasing its availability during lean periods at a lower price. Different pretreatments and methods were studied and evaluated on the basis of quality and rehydration characteristics. The best pretreatment was found to be dipping for 15 min in solution of 0.1% Magnesium chloride, 0.1% Sodium bicarbonate and 2.0% KMS in water at room temperature and the best method was drying in mini multi rack solar dryer.