

Abstract

Studies were carried out to determine the changes of nutrient composition (moisture, fat, proteins, fiber and carbohydrates) of dehydrated jackfruit dried at different temperatures and sensory attributes throughout the storage time. Blanched jackfruit slices were dried at 60, 70, 80 and 90°C for 3, 4 and 5 h. Samples were Subjected to sensory evaluation for color, texture, aroma, rehydration ability and overall acceptability. Fat content was high when dried at 70°C for 5 h. Jack fruits dried at 80°C for 5 h showed the highest protein content. Highest fiber content and carbohydrate content retained in samples dried at 60°C for 5 h and 3 h respectively. Generally drying at higher temperatures for shorter time is good for nutrient composition. Drying at 70°C for 5 h was favour for least color development. Texture was ideal when dried at 80°C for 5 h and aroma of the sample; appeared good at 90°C for 5 h. 70°C for 5 h suited for rehydration ability. Overall acceptability as higher for samples dried at 60°C for 5 h. Results showed that colour, aroma arid texture of jackfruit were well developed with blanching in hot water. The moisture content and the quality of the final product may definitely be affected by the type of the drier and tire placement of the tray in the drier. Nutrient composition of dehydrated product was greatly affected by the drying temperature and drying time.