

Organoleptic evaluation of tomato varieties for preparation of best quality puree

Monika Srivastava and Ranu Prasad

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ABSTRACT: The present study on organoleptic evaluation of tomato varieties for preparation of best quality puree was done on nine varieties for preparation of puree. Fruits with red colour were used in the study. It can be used medicinally as a potential Anti-inflammatory and digestive benefits, Antioxidant protection and immune support. The experimental work of preparation of sauce was conducted in laboratory foods and nutrition, Hallina School of Home Science SHIATS, Allahabad. Organoleptic scores analysis revealed that NDT-3, Local-1 kanchan, and Desi were maximum scores 8.11, 7.90, 7.40. Local –II kajria, Arka vikas, NDT-1, NDT-3 and NDT-4 were followed by 6.13, 6.68, 6.13, 6.81, 6.44 and lowest score Kashmiri hybrid 5.63, respectively.

Key Words : Organoleptic evaluation, antioxidant.