/8 .

/9

100

(.1). 0.5

0.5 4 24 90%

( ). 10

A 30

420 -20 . A

0.5

( )

0.5 2 80%

25 ,

517

(80%) 20°C

30

$$*FRSA\% = \frac{Control\ O.D - Sample\ O.D}{Control\ O.D} \times 100$$

*, A=

A

(1982)

B

/8

A AC /10 , A A /11

Results and Discussion

1.

93.2, 92.5, 91.7, 90.9, 90.6, 63.9%

( ) 7.16%

(1). B /12

93.1%.

88.6 - 92.8% /12 . /13

41 4.9%

( )

5, 4.2, 3.8, 4.2, 7.7 3.2 B

A /14

3.8. 4.62 B 6.742 /100

22.6, 6.98, 37.1, 2.35, 5.58 0.62 /100

A /14

14.6 - 21.7 /100

/15

20 /100

13.2%. - /16

C *Capsicum annuum* . *Longum*

( ) 24 /100).

45 /100 . A (%

)

0.11%, 0.08%, 0.10%, 0.11%, 0.31%, 0.04%

0.002% A /1

0.33 . 0.48%.

2.7% 4.19%

0.71, 0.68, 1.81, 2.31,

0.93 0.08% 0.99, 1.02, 2.19, 7.08,

2.47 0.11 B /3

3.9% ( )

2.9% ( ). A /1

2.16 . 2.91%. A

2.15, 0.91, 0.39, 1.24, 0.26, 0.60

6.43% /17

7.62%. 9.90%.

(8.33 . 9.09%)

10% /18 .

A

> > > > > (2 1).

3 . 0.2%

5 . B

B

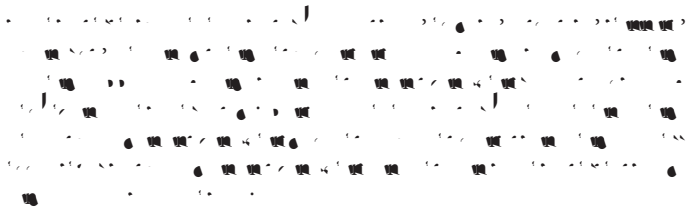
10%, 8% 1.5% 70%

(5.2%), (0.6%), (1.5%),

0	-	-	-	-	-	-	-	-	-	-
2	2	22	18	19	13	-	-	-	2	4
4	13	29	15	23	29	-	8	5	18	12
LSD (LSD<0.05)										
Room Temp.	NS					NS				
Ref. Temp.	NS					NS				

NS: Non signifcant

Effect of packaging and storage on bacterial, yeast and mould count acceptability of tomato salsa stored under room and refrigeration temperatures (n=3).



At refrigeration temperature (4-10°C) there was non signifcant effect of storage on the sensory parameters of tomato salsa packed in all packaging materials. The shelf life of fresh (unprocessed) salsa was 1 week at room temperature (28-35°C) and 2 months at refrigeration temperature (4-10°C) while that processed salsa remained highly acceptable up till 4 months of storage studies at both the temperatures in all kind of packaging material used. Microbiological studies (Table 7) found negligible plate count (cfu/g) of bacteria, mould and yeast in processed tomato salsa packed in cans, glass jars and retort pouches during 4 months of storage studies at room as well as refrigeration temperatures.

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