Development of carrot and beetroot greens incorporated instant chutney powder

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Abstract
The low cost, underutilized vegetable processing and value addition is very much important to minimize huge post-harvest losses to a greater extent for nutritional security of large section of population. In present study instant chutney powder was developed by using underutilized leafy vegetables such as carrot leaves and beetroot leaves with different ratios which were feasible to mix as ready to eat instant chutney powder. The carrot and beetroot leaves were blanched for 3 minutes and then dried for about 10-12hours. The dried carrot and beetroot leaf powder was added to standard chutney powder in different ratio and subjected to sensory evaluation. The standard powder is added with different ratios of carrot leaves and beetroot leaves. The best combination which was selected is CBCP2 (1:2 ratios of carrot leaves and beetroot leaves). It was noted that 50% of standard mix when mixed with 50% of both carrot leaves and beetroot leaves was accepted better rather than only standard powder.

Keywords: Beetroot leaves, carrot leaves, blanching, dehydration, standardisation, chutney powder, sensory evaluation

Introduction
The traditional methods of preparations like chutneys, pickles and chutney powders were consumed along with rice, breakfast items such as vada, idly, dosa, chapathi, upma and samosa, and various snack foods, etc., as a side dish, which also increase appetite and craving (Jyothirmayi et al., 2006). In the current situation where the absence of popularization programme, mobilization of farmers and consumers of all classes towards better utilization of these underutilized leafy vegetables, inadequate facilities towards processing and value addition, bottlenecks in research, weak policy support from different organizations, in adequate marketing facilities and supply chain are the main reasons due to which these crops still remained underutilized. Underutilized leafy vegetables are excellent sources of proteins, vitamins, minerals including micronutrients. The high and diversified nutritional qualities indicated that the cultivation and consumption of these crops may be helpful in overcoming the nutritional deficiencies which was major in many rural areas of the country and helpful to boost the socio-economic condition of the society (Prasad, 2018).

Betalains has antiviral effects and also can inhibit the cell proliferation of human tumour cells (cancerous cells). Significant amount of vitamin C, vitamin B1, B2, niacin, B6, B12 were found in beetroot, while the leaves itself are rich source of vitamin A consuming beetroot helps in curing many diseases such as anaemia, blood pressure, cancer, dandruff, gastric ulcers, kidney ailments, liver toxicity or bile ailments like jaundice, hepatitis, food poisoning, diarrhoea and vomiting (Neha et al., 2018). Many vegetable leaves, especially underutilized vegetables including those of carrot (Daucus carota L.), were wasted and there was lots of post-harvest losses. Carrot leaves are excellent source in both nutrients such as vitamin C, β-carotene, fibers and several minerals such as Na, P, K, Ca, Mg, Mn, Zn, and Fe. Carrot leaves had a high protein, carbohydrate and potassium content in it (Goneim et al., 2016).

Blanching is basically a thermal treatment which is usually conducted before to food processing methods such as drying, canning, freezing etc. This process involves heating of fruits and vegetables quickly to a fixed temperature and maintaining it for a given period of
time, i.e. between 1 to 10 minutes in water. Blanching process helps in removing the air which has been trapped in the cells of fruits and vegetables while its colour and flavour will be enhanced (Trivedi et al., 2018) [3]. Green leafy vegetables (GLVs) are multi-cultural components used ubiquitously in Indian cuisine. They were rich sources of calcium, iron, β-carotene, vitamin C, dietary fiber and many trace minerals. In recent years, enormous efforts have been made for an improvement in the nutrient retention of dried products by altering processing methods and pre-treatment in green leafy vegetables. Blanching was a prerequisite for preservation of green leafy vegetables for longer time. The dehydrated GLVs were a greater source of dietary fiber which can find application in development of high fiber and micronutrient rich foods (Gupta et al., 2011).

Consumers can be attracted to these lowcost processing technologies for serving the needs of offseason vegetables. Furthermore, consumers in cities have very little time to cook vegetables daily and cater the nutritional and sensory perception of vegetables. The demand of convenience form of vegetables in form of easy-to-cook, ready-to-eat vegetables is increasing with time. Therefore, the instant chutney powders were developed as a ready to eat breakfast or a snack product which increases the feasibility for consumers.

Materials and methods
Process description of underutilized leafy vegetables (ULV) incorporated instant chutney powder
Pre-processing of selected underutilized leafy vegetables: All the samples of leafy vegetables collected were washed thoroughly in running tap water to remove dust and dirt followed by distilled water. The tender part of stems and foreign material were removed and edible portion were separated.

Blanching: Blanching is one of the pre-treatment given to vegetable before drying to minimize the microbial load and deactivate the enzymatic activity to prevent the browning reaction. Carrot and beetroot leaves were blanched by immersion in hot water for 3 minutes. After blanching green leafy vegetables were immersed in 0.2 per cent potassium meta bisulphate solution and the extra water was drained.

Drying: The leafy vegetables were dried using a cabinet dryer at 55 ± 2 °C for 10-12 hours to reach desired moisture level (9-10%) and until samples became crisp and brittle to touch. After drying the samples were powdered (1.0 mm mesh) and stored in an airtight container and kept in a refrigerator for further usage.

Preparation of instant chutney powder from ULV: The unit operations involved in the preparation of underutilized leafy vegetable incorporated instant chutney powder is presented in Figure 1.

Roasting: All the ingredients like black gram dhal, Bengal gram dhal, cumin and coriander seeds were dry roasted separately up to development of flavor.

Powdering: All the roasted ingredients were powdered in blender and packed in air tight jars for further use.

Weighing: All the ingredients were weighed individually according to the proportions of each formula as given in the Table 1.

Blending: All the powdered and weighed components were mixed, blended in a food processor and packed in air tight container and stored at room temperature and used for further analysis (Plate1 and Plate 2).

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**Table 1: Proportions of the ingredients used in standardization of ULV incorporated chutney powders**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>CNCP</th>
<th>CBCP1</th>
<th>CBCP2</th>
<th>CBCP3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried carrot leaves</td>
<td>0.0</td>
<td>25.0</td>
<td>25.0</td>
<td>50.0</td>
</tr>
<tr>
<td>Dried beetroot leaves</td>
<td>0.0</td>
<td>25.0</td>
<td>50.0</td>
<td>25.0</td>
</tr>
<tr>
<td>Black gram dhal powder</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
</tr>
<tr>
<td>Bengal gram dhal powder</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
</tr>
<tr>
<td>Cumin powder</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
</tr>
<tr>
<td>Coriander seed powder</td>
<td>5.5</td>
<td>5.5</td>
<td>5.5</td>
<td>5.5</td>
</tr>
<tr>
<td>Garlic</td>
<td>5.5</td>
<td>5.5</td>
<td>5.5</td>
<td>5.5</td>
</tr>
<tr>
<td>Tamarind powder</td>
<td>7.0</td>
<td>7.0</td>
<td>7.0</td>
<td>7.0</td>
</tr>
<tr>
<td>Red chilli powder</td>
<td>10.0</td>
<td>10.0</td>
<td>10.0</td>
<td>10.0</td>
</tr>
<tr>
<td>Common salt</td>
<td>13.0</td>
<td>13.0</td>
<td>13.0</td>
<td>13.0</td>
</tr>
</tbody>
</table>

Note: All formulae were repeated three times.
All ingredients were measured in grams
CNCP: Control instant chutney powder
CBCP1: Carrot and beet root leaves (1:1) incorporated instant chutney powder
CBCP2: Carrot and beet root leaves (1:2) incorporated instant chutney powder
CBCP3: Carrot and beet root leaves (2:1) incorporated instant chutney powder

**Sensory evaluation:** Acceptance was tested by sensory evaluation using 9-point hedonic scale at PGRC, PJTSAU where each product was coded with three-digit number and is tested by 10 semi-trained panellists. They were asked to score the product based on the sensory parameters like appearance, colour, flavour, texture, chewiness, taste and overall acceptability. They were provided water to rinse the mouth for avoiding over lapping of taste of other powders and scored
from 1 – 9 with 1 being I dislike extremely *i.e.* very bad and 9 being I like extremely *i.e.*, the product is excellent in that particular attribute (Meilgaard *et al.*, 1999) (4).

**Results and discussion**

**Standardization of underutilized leafy vegetables (ULV) incorporated instant chutney powder**

Many vegetable leaves, including those of carrot (*Daucus carota* L.) and beetroot (*Beta vulgaris* L.) are squandered. In markets and fruit and vegetable distribution centers, their leaves are cut off from the bulb to be used as organic fertilizer and animal feed or discarded into the environment as waste. Carrot and beetroot leaves are very rich in nutrients such as vitamin C, β-carotene, fibers and several minerals such as Na, P, K, Ca, Mg, Mn, Zn, and Fe (Gehan *et al.*, 2011) [1]. They have a pleasant taste and characteristics suitable for processing. They may be used for the preparation for value added products.

Thus in the present study instant chutney powders were developed by incorporating blanched and dried carrot and beetroot leaves in different proportions. The developed products were subjected to sensory evaluation and the results are statistically analysed and presented in Figure 2.

Among the four samples highest score for appearance was given to CBCP$_2$ (8.80±0.42) whereas all other products were same. The highest mean sensory score for colour was given to CBCP$_2$ (8.80±0.42) followed by CBCP$_1$ and CBCP$_3$ (8.00±0.00), whereas the control sample CNCP score was low (7.20±0.42) for the colour parameter.

The ascending order of mean sensory scores for texture was 7.20±0.42 (CNCP)>7.80±0.42 (CBCP$_3$)>8.00±0.00 (CBCP$_2$)>8.70±0.67 (CBCP$_1$). The mean highest sensory for flavour was given to CBCP$_2$ (8.88±0.63) followed by CBCP$_1$ and CNCP (8.00±0.00) and lowest score was given to CBCP$_3$ (7.90±0.31). The mean sensory score for taste in ascending order is CBCP$_3$>CNCP>CBCP$_1$>CBCP$_2$ (7.90±0.31)>7.90±0.56>8.00±0.00>8.60±0.84). The overall acceptability of mean sensory scores was 8.70±0.67 (CBCP$_2$)> CBCP$_1$.

The Figure 4 clearly shows that among the four combinations CBCP$_2$ has scored highest for all the sensory parameters when compared to the control and also with the experimental samples. The difference was significant at (p≤0.05).

**Conclusion**

Thus it can be concluded that the instant chutney powders with the underutilized carrot leaves and beetroot leaves were having a greater health benefits and contain many nutrients. The study showed that the underutilized green leaves combinations were given priority and also sensorially accepted well by the panel members. It is importance to reduce the post harvest losses and also give value addition to the underutilized green leafy vegetables in the diet.

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**References**


