



DEVELOPMENT AND QUALITY ASSESSMENT OF NEWLY DEVELOPED ONION SAUCE

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ABSTRACT

A sauce can be defined as a flavorful liquid, usually thickened, used to season, liquid, usually thickened, used to season, flavor and enhance other foods. Onion is widely cultivated, second only to tomato, and is a vegetable bulb crop known to most cultures and consumed worldwide. Even yet, long-term storage of onions in bulk can result in significant losses of up to 25%-30%. The present study aimed to develop and standardize the Onion sauce, assess its sensory, nutrition, texture, physicochemical and microbial analysis for a period of 60 days. Two types of Onion sauce were prepared with the variations in the ingredients. The sample A had the highest overall acceptability score (8.10) in sensory attributes. The moisture value of newly developed onion sauce was found to be 80.28g. The onion sauce contains low amount of fat 0.14g. The product contains very less content of sodium content (245.04g). The viscosity of onion sauce was identified to be a type of non-newtonian fluid with pseudoplastic behaviour. Physicochemical analysis indicated that the TSS and the titrateable acidity values (21.90 °Brix and 1.20%) of newly developed onion sauce (21.90 °Brix) was found to be acceptable and was within the FSSAI limits for sauce. The color of onion sauce was good and brighter in color. The microbial results shows that the product had very low microbial colonies, no pathogenic organisms and no yeast and mold count on the 0th day, 30th day and 60th day of storage.