

Utilization of Jackfruit Seed Flour (*Artocarpus heterophyllus* L.) as a Food Additive

Authors : C. S. D. S. Maduwage, P. W. Jeewanthi, W. A. J. P. Wijesinghe

Abstract : This study investigated the use of Jackfruit Seed Flour (JSF) as a thickening agent in tomato sauce production. Lye peeled mature jackfruit seeds were used to obtain JSF. Flour was packed in laminated bags and stored for further studies. Three batches of tomato sauce samples were prepared according to the Sri Lankan Standards for tomato sauce by adding JSF, corn flour and without any thickening agent. Samples were stored at room temperature for 8 weeks in glass bottles. The physicochemical properties such as pH, total soluble solids, titratable acidity, and water activity were measured during the storage period. Microbial analysis and sensory evaluation were done to determine the quality of tomato sauce. JSF showed the role of a thickening agent in tomato sauce with lowest serum separation and highest viscosity during the storage period. This study concludes that JSF can be successfully used as a thickening agent in food industry.

Keywords : Jackfruit seed flour, food additive, thickening agent, tomato sauce

Conference Title : ICNFS 2019 : International Conference on Nutrition and Food Sciences

Conference Location : Singapore, Singapore

Conference Dates : September 10-11, 2019