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RESEARCH ARTICLE:

Hunter color L*, a*, b* and sensory evaluation of raisins as influenced by storage temperatures and seedless varieties of grapes (*Vitis vinifera* L.)

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SUMMARY: The experiment was conducted to know the effect of storage temperatures (5±1°C, 18±1°C and ambient) on Hunter color L* (Lightness), a* (Hueness), b* (Brightness) as well as sensory evaluation of raisins prepared from five seedless grape varieties *viz.*, Thompson Seedless, 2A Clone, Sonaka, Manik Chaman and Merbein Seedless. The raisins stored at 5±1°C in low density polythene (LDPE) bags were superior. The Hunter color L* and b* values decreased and a* values increased with increase of storage temperature as well as advancement of storage period. Raisins stored at 5±1°C recorded maximum L* and b* and minimum a* values. Significantly maximum sensory score was observed by Panelists in raisins stored at 5±1°C and lowest in ambient condition for color and appearance, texture, flavour, taste and overall acceptability. Regarding varieties, raisins prepared from Thompson Seedless and Manik Chaman were superior compared to others in terms of Hunter L*, a*, b* and sensory attributes like colour and appearance, texture, flavour, taste and overall acceptability. From this study, it can be concluded that the raisins prepared from Thompson Seedless or Manik Chaman and packed in 400 gauge LDPE bags and then stored at 5±1°C were superior to others.

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