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## Traditional practices used by rural women for storage of preserved products

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### ABSTRACT

The present study was undertaken to study the indigenous technical knowledge (ITK) regarding processing, preservation and storage of preserved products. Information was collected from 300 rural women of Parbhani district of Maharashtra. The results indicated that the selected rural women were following the traditional practices regarding storage of preserved foods. Majority of respondents stored preserved products up to 12 months. Aluminium boxes were found to be commonly used container for the storage of preserved products. A relatively very high per cent rural women applied washing and sun drying treatment to container prior to storage and sun drying treatment was used for preserved product during storage to protect from webbing and bad odor.

**Key words :** Traditional practices, Preserved products, Containers, Storage

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### INTRODUCTION

The safety of food is essential for the health and well being of man and its quality for his satisfaction. If quality and safety are to be assured, good practices must be used in the growing and post harvest handling of crops, the processing, packaging and distribution of foods derived from them and in their storage at household and commercial level. Thus, proper storage of grains at domestic level is of paramount importance (ICAR, 2001) and the farmers, scientists and homemakers must combine their different types of knowledge to improve the indigenous practices as food processing and food storage.

The preservation of foods makes possible the saving of food in times of plenty for use in times of scarcity. In our modern civilization, with each family member, including the homemaker is busy in many and varied activities, meals that can be prepared and served in a comparatively short period of time which are often desirable. In this context the traditional preserved product has important role in daily meals.

Food preservation by drying is one of the methods practiced from ancient times. Sun drying or simply laying the food under the sun is a popular traditional method of preserving the foods. Drying in addition to preservation

helps decrease the weight and bulk of food. Drying thus results in great economy in storage, packaging and transport of food.

### MATERIALS AND METHODS

A total sample of 300 rural women was selected from six Talukas of Parbhani district of Maharashtra State namely, Parbhani, Purna, Gangakhed, Pathri, Jintur and Selu. From each Taluka one village and 50 women from every village were selected randomly. All the selected rural women were personally interviewed by the investigators so as to elicit information on their socio-economic background, prevailing Indigenous Technical Knowledge regarding period of storage of preserved foods, containers used for the storage, treatment given to containers prior to storage, treatment given to food stuffs prior and during storage and reasons for giving the treatments.

### RESULTS AND DISCUSSION

It is clear from the study that more than 50 per cent rural women were belonging to the age group of < 40 years and around 40 per cent belonged to the age group of 40 to 60 years while only 14 rural women were having