



13. Maharaji apple chips

Type: New
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Patent: NA

Name of Inventor

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Description of Technology

Optimum processing conditions:

- *Ascorbic acid:* 0.75%
- *Citric acid:* 1.75 %
- *EDTA:* 0.8%
- *Sucrose:* 40%
- *Temperature:* 60°C

Proximate composition of the product:

- ***Moisture content:***2.96%
 - ***Acidity:*** 1.40%
 - ***Ascorbic acid:***19.91%
 - ***Ash:*** 0.94%
 - ***Totalsugars:*** 53.71%
 - ***Reducing sugars:*** 43.20%
 - ***Antioxidant activity:*** 28.85%
- Shelf life:** 6 months



Apple chips developed from Maharaji variety

Impact

This technology is going to have a significant impact on general population and population in particular suffering from life style diseases like cardio-vascular and renal diseases. It has an immense potential to replace high carbohydrate snack foods like potato chips and other miscellaneous food items in view of its high anti-oxidant activity and being rich in minerals and vitamins. Moreover, this novel snack food may have higher consumer acceptability as well.

Commercial applicability

The technology for the development of apple chips has been transferred to M/s Dear Diet Foods, Lassipora Pulwama. The said unit holder is preparing and marketing the apple chips on commercial scale with the logo of SKUAST-K.