



### 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.