



## ***DEVELOPMENT OF JACKFRUIT (*Artocarpus heterophyllus*) CORE AS A PROCESSED CANNED PRODUCT***

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Ready to Eat (RTE) Jackfruit core curry (Abulthial curry) is a new intervention which was prepared and processed by using steam air with the pressure of 15 psi. Eight formulas of jackfruit core curry was prepared according to 'Thaguchi' method, using different piece sizes of jackfruit core, different durations of cooking time as well as different percentages of garlic and *Garcinia Cambodia* with constant level of salt. The prepared jack fruit core curry was stored under ambient temperature (27 - 30°C). The samples were taken off from the canned product at two months intervals to check the desired sensory, textural, chemical, microbiological and physical characteristics of the processed product. The formula composed of large cube sizes of jackfruit core (3x3x2 cm), 18.0% *Garcinia cambodia*, 12.0% of garlic with 05 minutes cooking time was founded as the most acceptable formulation during five months storage time. The hardness of the tender jack fruit was reduced from 475 g to 255g at blanching and 30 - 40g at retort processing due to heat induced softening of tissue. Further significant changes were observed in acidity and total soluble solids during storage. However, the nutritional composition or microbial sterility of the canned product was not changed during 5 months time period.

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