

EFFECT OF STORAGE TEMPERATURE, PACKAGING ON THE SHELF LIFE EXTENSION OF BETEL LEAVES

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ABSTRACT

Betel leaves (*Piper betle*. L) Popularly called as paan is consumed by people in Asian countries. The harvested betel leaves were sorted, packaged in bundles (100leaves/bundle) in thermocol box, Corrugated Fibre Board (CFB) box and bamboo basket (control) and stored at ambient condition. Betel leaves in different packages were observed every day for weight loss (%), spoilage (%), freshness and yellowing of leaves... The leaves were also analysed for phenols, flavonoids and antioxidants at the end of the storage period. The shelf life of the betel leaver was higher (4 days) in thermocol box and bamboo basket at ambient condition. With great freshness, no yellowing and with higher retention of antioxidants.

KEYWORDS: Betel Leaves, Thermocol Box, Bamboo Basket, Corrugated Fibre Board (CFB) Box, Shelf Life, Freshness