

A PICKLE PREPARATION USING ORIENTAL PICKLING MELON

(Cucumis melo)

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This study was carried out to develop a Pickle using Kekiri (*Cucumis melo*). Preliminary studies were done using traditional recipes considering Sri Lanka standards (SLS 399:1994) for pickles. The recipe containing Kekiri (100g), Vinegar (15ml), Green Chili (10g), Raw Papaw (10g), Carrot (10g), Red Onion (10g), Spices (Cinnamon, Clove 0.2g), Mustard (5g), Salt (5g) was selected and four new recipes were prepared to select the best blanching condition and best form of Kekiri pieces (with or without skin). The best recipe with skinless Kekiri pieces and blanching at 60 °C for 2 minutes was selected by sensory evaluation with 30 untrained panelists using a five point Hedonic scale. The data were analyzed using Friedman test. The selected recipe with and without sugar were stored in ambient and refrigerated conditions () for 70 days. Acidity, pH and microbial counts were determined in two weeks interval were analyzed using ANOVA ($\alpha = 0.05$) and mean separation by Duncan's New Multiple Range Technique. Slight increase in acidity and decrease in pH were observed in both storage conditions. Slight increase in total plate count was observed but below the harmful limit in all the samples. There were no counts of yeasts and moulds and coliforms in all treatments. The pickles remained microbiologically safe up to 70 days of storage. Results suggested that Kekiri pieces without skin, blanched at 60 °C for 2 minutes, containing sugar could be effectively used to produce premium quality Kekiri Pickle and could be stored at ambient conditions more than 02 months without changes in quality characteristics.

Key words: Blanching, Kekiri (*Cucumis melo*), Pickle, Pieces