

**DEVELOPMENT OF PROCESSES FOR THE CANNING AND DEHYDRATION
OF SRI LANKA GREEN PEPPER (*PIPER NIGRUM. L*)**

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Canned and dehydrated green pepper have considerable demand in the world market and therefore a good export potential for our country.

Processing of green pepper into an acceptable canned product in brine has been developed in India (Pruthi *et al* 1976). Their process, when applied to our local variety of green pepper, led to spoilage. Investigations were carried out on Sri Lanka green pepper and a product has been developed which is acceptable both qualitywise and microbiologically. The process does not involve expensive retort processing. Trials on process development including heat penetration data, microbiological analysis and shelf life studies over several months are presented.

A process has been developed for the production of dehydrated green pepper, based on the inhibition of the tyrosine-oxidise reaction which is responsible for the black colouration of dried pepper.

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References:

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