

Formulation of an instant vegetable soup and evaluation of shelf life

Dehydrated soups, one of the forms of processed soups are manufactured as dry soup mixes and dehydrated instant soups. In Sri Lankan market there is not readily available instant vegetable soup in powder form. Therefore, introduction of such a product for local market is one of the objectives of the study.

The main steps involved in manufacturing of instant dry soup are preparation of soup according to developed formula, blending into a puree, drying into powder form by a drum drier.

The packages, which are resistant to moisture and light can be used as protective coverage for these products and thereby extend the shelf life of the product. In this study metalized polyethene was used as the package, but it cannot act as a complete barrier to oxygen and light.

It has been found that Aluminium foil laminated packs are the most suitable package for dehydrated soups. Moisture content of the product affects water activity.

During the study it was found that there was no fecal contamination of the product and rancidity after four months of storage life. Sensory evaluation proved that there is no significant difference of consumer acceptability of the product when compared with instant soup cubes that are available in local market. Slight changes in colour and aroma were occurred due to imperfect packing, which failed to prevent entry of oxygen and light. It is needed to plan the future studies to select a better packaging and sealing materials to overcome this practical drawback.