

Development of a technology to produce green pepper sauce using fresh green pepper (*Piper nigrum L.*)

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It is important to understand and appreciate “market dynamism” of the global pepper industry in reviewing of the processing and product development aspects of Sri Lanka pepper industry. Major share of the market is shifting from domestic uses to food industries and service sector, which have a demand for ready-made spices including pepper.

This study was conducted with a view to the development of a new value-added product of green pepper for the ‘ready to serve’ market strategy. Immature green pepper was taken as the base ingredient of the sauce and blended together with major spice flavours and aroma. Four different grinding times; 5 min, 4 min, 3 min and 2 min were taken to get different textures of the ground paste of green pepper and labeled as sample A, B, C and D, respectively. Ground pepper paste was then cooked separately with the spice-flavoured artificial vinegar until it reaches the final total soluble solids (TSS) level up to 30 – 32 %. Permitted colouring at 2 ml, 1.5 ml, 1.0 ml and 0.75 ml was added to Sauce A, B, C and D, respectively, to differentiate the colour. These Green pepper sauce samples were then tested for consumer preference by a taste panel comprising of 48 members.

The overall preference for colour, flavour, taste, hotness and the texture of the samples were tested and the Sample B, A, C, and D were preferred by 43%, 35 %, 17 % and 5 % of the panel, respectively. Data were analyzed statistically using a non-parametric analytical package Kruskal Wallis test. Thus, taking into account the quality attributes such as colour, attractiveness, flavour, taste and texture, Sample B was selected as the best out of four green pepper sauce samples tested to introduce as a new value added product and to conduct further studies.