

Influence of Blanching and Potassium Metabisulphite on Chemical Composition of Pea Peel Powder

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Abstract—*In the present study, the effect of hot water blanching and treatment with potassium metabisulphite (KMS) after blanching has been investigated. Waste was procured, washed and blanched at 80°C for 3 minutes and dipped in cold water/ dipped in 0.25% potassium metabisulphite and dried in laboratory tray dryer using different time-temperature combinations. On the basis of different quality characteristics as moisture content, ash content, protein content, color value, chlorophyll content, antioxidant, polyphenol and ascorbic acid content best time-temperature combination of 60°C for 5 hours of KMS treated pea peel powder was chosen. Pea peels treated with potassium metabisulphite after blanching were observed to retain 9%, 20% and 17% more polyphenols, ascorbic acid and chlorophyll content respectively as compared to blanched sample. Blanching as well as KMS treatment of pea peel resulted in 37- 40% increase in antioxidant content as compared to fresh pea peel on dry basis and retained more color.*