

Preservation of vegetable by fermentation

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Sauerkraut fermentation is one of the methods of preservation of food in 2.5% salt solution by maintaining the temperature range of 18°C-21°C. In this method the activity of microorganisms naturally present in the raw materials is enhanced by inhibiting the non-fermentative organisms.

Based on research, the Institute was able to produce fermented curry chilli, cabbage and cucumber (Kekiri) by adopting the method of Sauerkraut fermentation. These value added products have a high consumer demand and can be preserved for a long period of time, thus enabling to overcome the problems of wastage and low prices offered for these vegetables during peak harvesting periods.