

SWALLOW ROOT CANDY

BRIEF DESCRIPTION OF THE PROCESS

The fleshy tender, cylindrical roots of *Decalepis Hamiltonii* Wt, & Arn are washed in tap water to remove any dirt and soil particles, and into uniform size hollow rings. The slices are kept in 0.1% citric acid solution (1:2 ratio) to avoid enzymatic browning. Root slices are branched in boiling of water containing 0.2% citric acid for 10 minutes to remove astringency, bitterness and prevent browning. The treated root slices are boiled in sugar syrup (40° brix) for 10 minutes on IInd day boiled in syrup to raise °brix 58 and kept over night on the 3rd day. The root slices are drained and brix of sugar syrup raised to 70° B by adding required quantity of sugar, citric acid to obtain 0.2% concentrate and the root slices are boiled to equilibrate to 72°B, drained, surface raised with warm water (15 seconds) surface dried in cabinet drier at 40°C temperature for 30 minutes and packed as such in glass bottles or polyethelene bags.

USE OF THE PROCESS

Root candy prepared from *Decalepis Hamiltonii* Wt & Arn. The root is markedly fleshy, tender and has a strong aroma the fleshy root has medicinal value and is largely used in the preparational pickles and ayurvedic formulations. The root also can be stored for long periods and is unaffected by microorganism due to its antibacterial characteristics. Root candy prepared from this process can be used as confectionery product and also in Ice cream and bakery products.