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### DETERMINATION OF REMOVAL OF BITTER COMPOUND IN UN-BOILED PALMYRAH TUBER FLOUR

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#### Abstract

Bitterness of Un-boiled palmyrah tuber flour is a hindrance for the development of palmyrah tuber flour products. A study was conducted to determine an appropriate method to remove the bitterness of un-boiled palmyrah tuber flour. The debittering process was performed using both hard water and distilled water in three different treatments. During the first treatment, the palmyrah tuber flour was soaked in hard water for three hours and filtered. The water was replaced once every hour. In the second treatment, the palmyrah tuber flour was soaked in distilled water for one hour and filtered. In the third treatment, the palmyrah tuber flour was soaked in distilled water for three hours and filtered. The water was replaced once every hour. The filtered flour was then dried using an oven. The dried flour was divided into two portions. 10g of dried flour from one of the portion was dissolved in 200ml water. Both dried and liquid samples were then subjected to sensory evaluation to check the level of bitterness. Both the dried and liquid samples gave strong bitterness, little bitterness and no bitterness for first, second and third treatments respectively. Removal of flabelliferin was seen by the change of colour of the water.

**Keywords:** Bitter, Debittering, Flabelliferin, Palmyrah tuber flour.

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