

(54) Title of the invention : PUREE AND A METHOD FOR PREPARING AND PRESERVING THE SAME WITH EXTENDED SHELF LIFE

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(57) Abstract :
The invention discloses a method for preparing, preserving, and utilizing snap melon puree (Cucumis melo L. var. momordica). The process involves pulp extraction, refining, sterilization, and packaging for long-term storage under ambient and refrigerated conditions. The puree retains high levels of bioactive compounds, including phenols, β-carotene, and ascorbic acid, for up to 240 days. Microbial quality is maintained within acceptable limits as per food safety standards, enabling its application in value-added products such as ketchup. Comparative storage studies highlight refrigerated conditions as superior for preserving sensory and nutritional properties, though ambient storage offers a low-cost alternative. This invention addresses the perishability of snap melon, ensures year-round industrial availability, and supports sustainable utilization of this indigenous arid-region crop for economic and nutritional benefits. The process is scalable, making it suitable for rural cottage industries and commercial food processing units.

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