



International Conference on  
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## **TITLE: The Effect of Natural Preservatives and Gamma Irradiation Technique on Shelf Life Extension of Food Product**

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### **ABSTRACT**

In the present study, Onion Puree has been prepared using natural preservatives as well as gamma radiation techniques. Puree prepared from raw sliced onions generally shows spoilage within 2-3 days at room temperature. The objective of the present study is to provide Ready-to-Cook Onion Puree for working personnels without using any harmful chemical based preservatives. Different natural preservatives have been added to the sample to see the effect on microbial growth contamination of the product. It has been observed and claimed first time that natural preservative can enhance the shelf life of onion paste many times than normal shelf life. The cost of product developed by this technique is cheaper than the products available in the market. Therefore, after the Food Safety Check one can go for mass production.

### **BIOGRAPHY**

Megha Jakhar and Manali Chakraborty are currently pursuing their PHD from Central University of Haryana under the Guidance and Supervision of Dr. Savita Budhwar, Assistant Professor, Department of Nutrition Biology and Dr. Suneel Kumar, Associate Professor, Department of Physics and Astrophysics, Central University of Haryana, Mahendergarh, Haryana, India.

Savita Budhwar has completed her PHD from Chaudhary Charan Singh, Haryana Agriculture University, Hisar, Haryana, India. She has 12 years of teaching experience. Her field of research is Foods and Nutrition, Nutrition and Public Health. She has guided various research projects.

Suneel Kumar has completed his PHD from Panjab University, Chandigarh, India. He has 21 years of research experience. His field of research is Theoretical Nuclear & Intermediate Energy Physics, Computational Physics, Radiation Physics, Irradiation Food Technology. He has been serving as an editorial board member of several reputed journals.



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