

Aussan Laboratories Pvt. Ltd.

Experiment:

Effect of L44-F solution on **Readymade sprouts** shelf-life trial -Home based (Room Temperature)

- Solution: L44F.
- Concentrations used – Control, 2ml per liter water.
- Ingredient – Readymade purchased Sprouts.
- Utensils – 2 bottles, container.

Procedure:

- Take readymade sprouts for sampling
- Prepare 2ml dilution using clean water.
- Distribute 30-30gms of sprouts for sample.
- Soak 30gms sprouts in normal water and 30gms in 2ml of dilution for 2 mins.
- Now wash one bottle using 2ml dilution along with lid.
- Now keep control sample in one bottle and treated sample in bottle dilution washed using dilution.
- Keep bottles in room for room temperature shelf-life observation.
- Record sensory observation with timing and room temperature.

Samples:

1. 1 control: 30gm washed and soaked using normal water
2. 1 Treated: 30gm treated (washed and soaked using 2ml dilution).



Initial sample Treated and Control



2ml dilution pH



Control sample shows greenish color in sprouts and has bad odor – not edible in 28 hours



Treated (2ml) good in condition after 28 hours.
Slowly lost after 32 hours.

Conclusion:

L44F shows very good result by washing sprouts and soaking them in 2ml dilution with respect to shelf life.

Control losses its quality as compared to treated very soon.

Result:

Treated shows good result in sensory observation. It is edible after 28 hours, Due to less contamination microbial growth reduced and shelf life of treated sprouts is increased.