

Aussan Laboratories India Pvt. Ltd.

Experiment :

To check effect of L-44F on-**Green chutney** after washing raw ingredients with L-44 F diluted water

Product : L-44 F

Dilution: 3ml of L- 44F per liter of water

Required entities: Chutney ingredients – coconut, coriander, mint leaves, nuts, green chili, sugar, salt, dipping bowls, Storage containers.

Procedure :

1. Prepare 3 ml L-44 F per litre of water dilution.
2. Sanitize food contact surfaces like storage containers, bowls, grinder by spraying L-44 F diluted solution.
3. For 3 ml sample - Dip all ingredients in diluted L-44 F solution for 2 minutes contact period.
4. Grind it by adding dilution to maintain its consistency.
5. For control sample – Wash and grind ingredients with regular water.
6. Transfer both the chutneys in storage containers and store them in room temperature for observations.
7. Note the observations of both samples at different time intervals.

Observation :

Sr. No.	Time period	Treated Sample	Control Sample
1	0 hour	Normal	Normal
2	4 hours	Normal	Change in colour, smell, taste
3	6 hours	Normal	Lost – Bad odor, pungent taste
4	10 hours	Normal	Lost
5	10 – 15 hours	Normal	Lost
6	16 hours	Change in colour, smell, taste	Lost
7	17 hours	Lost	Lost



Chutney preparation



Room Temp. Samples

AFTER 15 HOURS



Treated chutney in normal condition

Control chutney lost

Conclusion :

- **Treated** chutney is consumable even after **15 hours** at room temperature.
- **Control** chutney is lost after **6 hours** of storage at room temperature.