

## Development of Sauce Using *Aloe barbadensis* Miller

M.F. Sadeeka<sup>1\*</sup>, S.Keerthini<sup>1</sup>, and K. Jeyavanan<sup>2</sup>

<sup>1</sup>Department of Biosystems Technology, Faculty of Technology, University of Jaffna, Sri Lanka.

<sup>2</sup>Department of Agronomy, Faculty of Agriculture, University of Jaffna, Sri Lanka.

\*[fathimasadheeka1@gmail.com](mailto:fathimasadheeka1@gmail.com)

*Aloe vera* (*Aloe barbadensis* Miller) is an economically important herbal plant of Sri Lanka. It is also called as 'elixir of youth or life'. Therefore, the objective of this study was to develop functional sauce by using *Aloe vera* with different composition, screening the best *Aloe vera* sauce by sensory analysis, determine physicochemical properties and proximate composition. From results of sensory analysis showed, the *Aloe vera* sauce produced with combination (w/w) of 51.67% *Aloe vera*, 25.83% green chilli pulp, 12.92% sugar, 0.77% salt, 2.97% corn flour, 0.21% cumin powder, 0.21% coriander powder, 0.21% pepper powder, 0.65% garlic, 0.39% ginger, 0.26% onion, 3.87% vinegar and 0.05% sodium benzoate significantly accepted by sensory panelists. The significantly preferred *Aloe vera* sauce has a titratable acidity of 1.2%, pH of 4.11 and total soluble solid of 45°Brix. According to the proximate analysis, the *Aloe vera* sauce contained  $80.27 \pm 0.35\%$  moisture,  $9.40 \pm 0.60\%$  ash,  $3.62 \pm 0.39\%$  protein,  $0.45 \pm 0.45\%$  fat and  $9.28 \pm 0.62\%$  fiber. The potassium, sodium and calcium content in *Aloe vera* sauce are 119.95 mg, 422.55 mg and 76.02 mg per 100g of *Aloe vera* sauce. This study concluded that the sauce produced from the *Aloe vera* could be considered as an alternative sauce to ensure health and nutritional benefits.

Keywords: *Aloe Vera*, Proximate, Sauce, Sensory