

<b>Title:</b>	A process for the preparation of vegetable powder from drumstick ( <i>Moringa oleifera</i> Lam.)
<b>Abstract:</b>	<p>This invention relates to a process for the preparation of vegetable powder from Drumstick (<i>Moringa oleifera</i> Lam.). Drumstick (<i>Moringa oleifera</i> Lam.) is commonly known as horseradish, which is grown abundantly in India. The pods or leaves of Drumstick are used to supplement the staple food and are grown to please the taste and enhance the flavor. The dehydrated powder prepared from drumstick pod or leaves could be used as a flavoring agent for various non - vegetarian dishes to enhances the flavor of chicken or meat and could also be used for drumstick soup preparation by adding spice and other ingredients. There are no prior reports as such on a process for the preparation of vegetable powder from Drumstick (<i>Moringa oleifera</i> Lam.). The fresh raw drumstick pod or leaves are acrid in taste due to the presence of glutamic acid. During scraping and cutting into segments, the drumstick segments turns brown while as leaves gets black due to oxidation of chlorophyll into phaeophytin compound in few minutes exposure at ambient temperature.</p>