

Title:	A process for preparation of shelf-life extended tender bamboo shoots
Abstract:	<p>Tender shoots of Bambusa, Melocanna, Dendrocalamus etc. are edible and are consumed as curry, pickle, chutney and fermented products. The shoots are rich in protein, fiber and minerals. The fermented bamboo shoot juice is rich in lactic cultures which are probiotic and it is used as a flavoring agent in curries and other preparations. Consumption of bamboo shoot is associated with low risk of several degenerative diseases. Of late, the shoots became an important commodity with export potential as the shoots are consumed in Japan, Taiwan etc. more than the quantities than they produce. However, the storage life of the tender shoots is very less once they are harvested due to the contamination of soil and also due to the continued metabolic activity even after harvesting. Efforts were made to increase the shelf life for about 28 days by packing the shoots in polymeric films and storing at low temperatures. However, the changes in color that take place due to the presence of polyphenols were not considered while extending the life. The tender bamboo shoots when treated with preservatives and packed in plastic pouches having provision for gaseous exchange and stored at low temperature will have better shelf life with controlled microbial load, color retention and controlled physiological activity.</p>