

## **Standardization of Processing Technique for Tumba (*Citrullus colocynthis*)**

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**KEYWORDS** Cucurbitaceae. Saponin. Glycoside. Hypoglycemic

**ABSTRACT** Tumba is a perennial desert creeper, which has a great medicinal value and is also a good source of protein and fat, but is still an under-utilized fruit due to its bitter taste. Thus, in order to standardize the processing technique to reduce its bitterness, Tumba fruits were subjected to three different treatments of buttermilk and saline solution and deflourinated lime solution at various concentrations. The processed fruits were then evaluated for their sensory characteristics on nine point hedonic ranking scale. The scores of organoleptic acceptability showed that the application of buttermilk and saline solution, and saline solution failed to make them acceptable. However, application of deflourinated lime solution reduced the bitterness significantly hence, made them acceptable for consumption purpose.