in 15% maltodextrin aqueous solution was prepared. The feed solution was spray dried with an inlet air temperature of 170±2° C , an outlet temperature of 70±1° C, pump speed of 30%, feed rate of 2.9 ml/min, and aspirator rate of 100%. Analysis of spray dried powder revealed that about 25.56 (mg GAE/g) and 2.5 (mg/100g) of polyphenols and total carotenoids, respectively were found. Hence, from the study it can be concluded that solar tunnel dried and spray dried powder of moringa leaves can become a potential source of phytochemicals to use in processed products.

S4O14 A454

Studies on value addition in floral products through production of potpourri

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In the era of eco-consciousness, use of natural products has become premier choice of people in their lifestyles for interior decoration. Dry decorative materials are globally accepted as natural, eco-friendly and long lasting.Surplus produce of floriculture farms can be turned into value-added natural products like Potpourri. Potpourri acts as a natural air/room freshener and can be placed in living room in our houses and buildings, cupboards, drawers, vehicles etc or can be given as gifts. In the present experiment, studies were carried out to evaluate the ability of rose-petals to obtain and retain different colour shades for production of potpourri. Tinting the rose-petals with edible dyes can enhance the aesthetic value of potpourri by providing a great variety of colours and it helps the farmers in earning more returns from their produce. Different dyes viz., Tartrazine, Sunset yellow + Carmosine, Tartrazine + Brilliant blue , Tartrazine + Carmosine + Sunset yellow and Royal blue were used as colouring agents at 1 % concentration and rose petals were immersed in dyes for 24 hours. It has been recorded that tinting of rose-petals with various colouring agents successfully induced colours in rose petals ranging from lemon yellow, Orange red, Green, orange and blue. Further the tinted rose-petals along with left outs from spices like cinnamon and nutmeg were used for potpourri production and its blending with different scents was standardized. Finished product was subjected to sensory evaluation for quality attributes like colour, appearance, aroma, design and uniqueness and overall acceptability.

S4O15 A662

Effect of varieties, dehydration and brewing on quality of rose herbal tea

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Herbal tea is gaining popularity as a health drink. Rose is one of the important commercial flower crop hence in order to double the income of the farmers there is a need to develop a diversified products especially its utility beyond aesthetic. Therefore under the present investigation petals were dried and herbal tea was prepared and its antioxidant content was estimated in *Rosa damascene*, rose cv. Local

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