**DEVELOPMENT AND EVALUATION OF A ‘TENDER JACKFRUIT IN BARBECUE SAUCE’, DESTINED TO THE EUROPEAN VEGAN FOOD MARKET**

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Jackfruit (Artocarpus heterophyllus L*.*) is used as a vegetable at its tender stage and is popular for its flavor, color, and meat-like texture. Jackfruits are rich in potassium, magnesium, iron, vitamin B-complex, vitamin C, and dietary fiber. Thus, the wastage of jackfruit is high mainly during the ripening stage due to a lack of processing skills, improper harvesting and storage facilities, and also lack of awareness of the potential of jackfruit for processing and value addition at village production. Improving the use of tender jackfruit will reduce the final ripened wastage. Moreover, a trend is being developed towards vegan food products and is encountering a significant demand specifically at the European market. Therefore, a study was designed to assess a product developed using tender jackfruit in a barbecue sauce as a jar-type product for sustainable export earnings, generate employment opportunities while contributing to economic development of the rural population and to produce a value added product from jackfruit for the export market. Hence, three products developed by changing the added concentrations of tomato paste and sugar contents (700ml, 800ml, 900ml tomato juice level and 250g, 150g, 50g sugar level). The sensory evaluation, proximate analysis and microbiological analysis adhered to AOAC and SLS methods were conducted without adding chemical preservatives. According to sensory evaluation, 80% tomato paste level with 15% sugar product was selected as the best product. The moisture, total fat, total fiber, crude protein and ash of the selected final product orderly were 76.33 ± 0.01%, 0.19 ± 0.04%, 7.23 ± 0.09%, 2.68± 0.30% and 2.17 ± 0.07%. The total carbohydrate value was 11.43 ± 0.02% of selected final product. Though the product development can gain sustainable export earnings, generate employment opportunities and economic development of the rural population.

**Key words:** *AOAC*, *proximate analysis, sensory evaluation*