

ABSTRACT

Woodapple (*Feronia elephantum*) is an underutilized fruit resource in Sri Lanka with immense post harvest losses. The ripen woodapples are highly susceptible to fungal infection. The mature unripe fruits stand longer and the losses can be minimized if large quantity of them are utilized for processing.

Mature unripe fruits were processed into chutney with spices, sugar, salt and vinegar and the flavour qualities were evaluated.

Results obtained in the sensory survey, with commercially available chutney products, proved that the product is inferior in terms of taste, aroma and overall acceptability, except for texture, but not poor or unacceptable. Although there is room for improving its sensory properties, the cost and other advantages associated with the prepared product make this a viable technology for local small scale processors.