

Comparative Study of Proximate Composition of Palmyrah *Pinattu* and Flour (*Odiyal*, *Boiled odiyal*)

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Palmyrah (*Borassus flabellifer*) palms can be considered as a gift of nature as they contribute wide range of vital products for human diet and existence. Among palmyrah products fruit and flour are highly utilized by local population. Fruits are mostly used as fresh, because of its perishable nature it is traditionally preserved as dried fruit pulp leather called as *pinattu*. Palm produces two types of flour such as *odiyal* (Dried tuber) and *plukodiyal* (boiled and dried tuber) flour. In this study the proximate composition of palmyrah *pinattu* and flour were evaluated. Samples were collected from the three different branches of Palmyrah Development Board and used for the analysis. There were no significant different between moisture content of the boiled *odiyal* flour [$11.66 \pm (0.001)$] and *odiyal* flour [$10.66 \pm (0.001)$] while *pinattu* showed [$16.6 \pm (0.008)$] %. Protein content of boiled *odiyal* flour [6.51 ± 0.062] and *odiyal* flour [$6.7813 \pm (0.06)$] were significantly higher when compared with *pinattu* [$2.23 \pm (0.062)$] %. As well fat content of *odiyal* flour was 0.43 ± 0.013 g/100g and that was significantly higher than boiled *odiyal* flour and *pinattu*. Significantly higher amount of ash was observed in *pinattu* [$0.04 \pm (0.001)$] when compared with flour. Boiled *odiyal* flour [$7.13 \pm (0.18)$] contained significantly higher crude fiber content than *odiyal* flour [$4.49 \pm (0.15)$] and *pinattu* [$5.06 \pm (0.01)$] g/100g. Carbohydrate content was significantly higher for *odiyal* flour [$77.59 \pm (0.5)$] when compared with *pinattu* [$75.91 \pm (0.61)$] and boiled *odiyal* flour [$74.37 \pm (0.65)$] g/100g. This study was suggested that proximate composition of *pinattu* and flour were varies and which were good source of fiber and protein.

Keywords: Boiled *odiyal* flour, Palmyrah, *Pinattu*