Development of Sauce Using *Aloe barbadensis* Miller

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Aloe vera (*Aloe barbadensis* Miller) is an economically important herbal plant of Sri Lanka. It is also called as 'elixir of youth or life'. Therefore, the objective of this study was to develop functional sauce by using Aloe vera with different composition, screening the best Aloe vera sauce by sensory analysis, determine physicochemical properties and proximate composition. From results of sensory analysis showed, the Aloe vera sauce produced with combination (w/w) of 51.67% Aloe vera, 25.83% green chilli pulp, 12.92% sugar, 0.77% salt, 2.97% corn flour, 0.21% cumin powder, 0.21% coriander powder, 0.21% pepper powder, 0.65% garlic, 0.39% ginger, 0.26% onion, 3.87% vinegar and 0.05% sodium benzoate significantly accepted by sensory panelists. The significantly preferred Aloe vera sauce has a titratable acidity of 1.2%, pH of 4.11 and total soluble solid of 45°Brix. According to the proximate analysis, the Aloe vera sauce contained 80.27 ± 0.35% moisture, 9.40 ± 0.60% ash, 3.62 ± 0.39% protein, 0.45 ± 0.45% fat and 9.28 ± 0.62% fiber. The potassium, sodium and calcium content in Aloe vera sauce are 119.95 mg, 422.55 mg and 76.02 mg per 100g of Aloe vera sauce. This study concluded that the sauce produced from the Aloe vera could be considered as an alternative sauce to ensure health and nutritional benefits.

Keywords: Aloe Vera, Proximate, Sauce, Sensory