ABSTRACT

"Ambul Thiyal" a traditional tuna fish curry in Sri Lanka has a shelf life of around 7 days at ambient temperature. The curry is prepared using fish, salt, pepper and Goraka (Malabar tamarind - *Garcinia cambogia*). The marketability of this product as a cottage industry has been restricted due to fungal infestation.

The effect of three preservatives (Potassium sorbate, sodium propionate and sodium benzoate), three packaging material (clay pots, polyethylene and polystyrene containers) and three storage conditions (ambient, chilled and frozen) on the shelf life was investigated.

Potassium sorbate (0.2%) was found to be the best preservative and the polystyrene the best packaging material for the product to be stored at ambient temperature.

A synergistic preservative effect of Goraka and sorbate was observed.

The treatment of 0.2% potassium sorbate and polystyrene container packaging, was found to be suitable for the inhibition of fungal growth and thereby extending the shelf life of ambul thiyal for up to 15 days at ambient, 60 days at refrigeration and 75 days under frozen conditions.