

## Investigation on acceptability and chemical attributes of mixed fruit jam

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Investigation on mixed fruit jam was undertaken with respect to standardization of the process by pulp method for Sanuar and Umran ber cultivars with mixing papaya pulp. Considering Sensory score for overall acceptability of mixed fruit jam prepared with the proportion of 60 per cent ber + 40 per cent papaya and 70 per cent ber + 30 per cent papaya. The sensory values of the quality attributes observed to be decreased slowly upto 180days at room and freeze temperature. The mixed fruit jam stored at freeze temperature found better in quality attributes. Chemical evaluation of mixed fruit jam indicated the gradual increase in total acidity, reducing and total sugar content and decrease in ascorbic acid and non reducing sugar with increase in storage period from 0 to 180 days. The mixed fruit jam prepared by using the proportion of 60 per cent ber + 40 per cent papaya resulted into better quality with the high consumer index and overall acceptability. Similarly the changes in chemical attributes during the storage period upto 180 days were observed negligible at freeze temperature in comparison to room temperature.

**Key Words** : Acceptability, Sensory score, Chemical attributes, Mix fruit jam

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