

Development and quality evaluation of protein enriched fruit juices

KAPILA JAIN, KOMAL CHAUHAN AND VIBHA BHATNAGAR

Preparation of apple and tomato juices fortified with green gram extract was studied. The extracts of green gram were prepared by providing different processing techniques including soaking, soaking and cooking, germination, germination and cooking. Blends prepared by mixing apple juice and tomato juice with four different green gram extracts in a ratio of 50:50 were evaluated for organoleptic properties. The blends apple juice and tomato juice mixed with soaked and cooked green gram extract (AJ-SCGE, TJ-SCGE) were selected best and further analyzed for nutritional quality. Both the blended juices possessed higher nutritional quality than the pure juices and the sample TJ-SCGE had all the nutritional components in a higher proportion than the sample AJ-SCGE.

Key Words : Juice blends, Extract, Organoleptic evaluation, Enrichment, Nutritional quality

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MEMBERS OF RESEARCH FORUM

Author for correspondence :

KAPILA JAIN, Department of Food and Nutrition, College of Home Science, Maharana Pratap University of Agriculture and Technology, UDAIPUR (RAJASTHAN) INDIA

Associate Authors' :

KOMAL CHAUHAN, Department of Food and Nutrition, Banasthali Vidyapeeth, TONK (RAJASTHAN) INDIA

VIBHA BHATNAGAR, Department of Food and Nutrition, College of Home Science, Maharana Pratap University of Agriculture and Technology, UDAIPUR (RAJASTHAN) INDIA
