

Sensory evaluation of cactus fruit jam

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Cactus pears are actually large berries growing on the prickly pear cactus which is one reason for their high-fibre content – and brightly-coloured, antioxidant-rich juice. You can eat the fruit raw or cook it for jams, preserves, pies and other desserts. The acceptability of cactus's fruit jam prepared with the incorporation of different levels of sugar and to evaluate organoleptic characteristics of jam. The present study was undertaken to evaluate acceptability of cactus's fruit jam was undertaken two sensory tests. 1) Three variations were prepared with incorporation of different levels of sugar at 70, 80 and 90 per cent level and also with standard method of jam served as control. 2) One sample is prepared with standard method of making jam. Sample was served to 20 trained panel members for evaluation of sensory characteristics of the product for overall acceptability. 1) Despite of sweet taste and soft mouthfeel the result revealed that the score for all the parameters of sensory evaluation obtained by variations ranged from excellent (100) to good (60). There was no significant difference for scores of all parameters of all the variations. 2) Despite of sweet taste and soft mouth feel the result revealed that the score of sensory evaluation obtained by variations ranged from Like extremely (70%), like very much (20%), Neither like nor dislike (10%). It can be concluded that sugar can be added at different levels *i.e.* 70, 80 and 90 per cent in cactus fruit jam preparation successfully.

Key Words : Cactus fruit jam, Numerical score, Hedonic test, Overall acceptability

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