

# Studies on effect of artificial sweeteners on the quality of herbal beverage

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The investigation was carried out for preparation of low calorie herbal beverage (RTS) by using different artificial sweetener. The experiment was conducted in Completely Randomized Design with addition of aspartame (0.2%), sucralose (0.15%) and stevia (0.1%). The artificial sweetener with sucrose (50%) were added to aonla juice (10%), basil leaves juice (5%) and ginger juice (1%) for the preparation of herbal beverage. The acidity in aonla, basil leaves and ginger were obtained as 1.75, 0.08 and 0.7%, respectively, also the values of physico-chemical characteristics of beverage. The aonla, basil leaves and ginger and prepared beverage were analysed for chemical composition. Sample T<sub>2</sub> was contains prepared by using 50% sucrose + 0.15 sucralose found to be 0.37% acidity, pH 3.93, ascorbic acid 36.16 mg/100g and TSS was maintained at 7.5°Bx. The sample T<sub>2</sub> also found to be organoleptically acceptable over the other sample.

**Key Words :** Artificial sweetener, Herbal beverage, Sucralose

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