

Nutritional and sensory qualities of jack fruit jam

S. JAYASHREE AND D.H. JAYASHEELA

The study aimed to develop jackfruit jam and to evaluate sensory and nutritional parameters. Jams were prepared with different variations in sugar content (T_1 , T_2 , T_3 , and T_4). Statistical analysis was done to find the significant difference in sensory parameters in different treatments. The results show that there is no significant difference at ($P>0.05$) between different jackfruit jam *i.e.* T_1 , T_2 , T_3 and T_4 for quality attributes of colour/appearance, texture and taste. However, significant difference ($P>0.05$) was found for overall acceptability. According to nutritional analysis TSS content varied from 65.56 ± 0.03 to 71.15 ± 0.05 . Titratable acidity of the products varied from 0.53 ± 0.01 to 0.63 ± 0.01 . The ascorbic acid content was 2.07 ± 0.03 in T_2 and 4.56 ± 0.20 in T_4 product. Total sugar content of developed products varied from 40.67 ± 0.09 to 54.44 ± 0.11 . Non reducing sugars (%) content was highest in T_1 (55.16 ± 0.21) and lowest in T_3 (37.7 ± 0.06). The results showed that the developed jackfruit jam of different combinations with respect to sugar is found to be acceptable by consumers with regard to overall acceptability.

Key Words : Jack fruit, Jam, Sensory evaluation, Nutritional evaluation

How to cite this article : Jayashree, S. and Jayasheela, D.H. (2017). Nutritional and sensory qualities of jack fruit jam. *Food Sci. Res. J.*, 8(2): 381-385, DOI : 10.15740/HAS/FSRJ/8.2/381-385.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

S. JAYASHREE, Department of Food Science and Nutrition, College of Agriculture, Navile, SHIVAMOGGA (KARNATAKA) INDIA
Email : jayashreess.2007@rediffmail.com

Associate Authors' :

D.H. JAYASHEELA, Department of Food Science and Nutrition, College of Agriculture, Navile, SHIVAMOGGA (KARNATAKA) INDIA
