

Standardisation, nutritional and sensory analysis of jackfruit *Halwa*

S. Jayashree and D.H. Jayasheela

The study aimed to develop Jackfruit *Halwa* and to evaluate sensory and nutritional parameters. Jackfruit *Halwa* were prepared with different variations (T_1 , T_2 , T_3 , and T_4) in sweetness. Statistical analysis was done to find the significant difference in sensory parameters in different treatments. The results show that there is significant difference ($P>0.05$) between different jackfruit *Halwa* i.e. T_1 , T_2 , T_3 and T_4 for quality attributes of taste and over all acceptability, because the variation was made in the sweetness of the product. According to nutritional analysis TSS content varied from 52.7 ± 0.1 to 65.1 ± 0.1 . Titratable acidity of the products varied from 0.32 ± 0.01 to 0.48 ± 0.01 . The Ascorbic acid content was 5.18 ± 0.01 in T_1 and 8.17 ± 0.01 in T_2 product. Total sugar content of developed products varied from 20.67 ± 0.01 to 22.43 ± 0.01 . Non reducing sugars (%) content was highest in T_1 (20.1 ± 0.19) and lowest in T_4 (17.69). The results showed that the developed Jackfruit *Halwa* of different combinations with respect to sweetness is found to be acceptable by consumers with regard to taste and overall acceptability.

Key Words : Jackfruit *Halwa*, TSS, Sensory evaluation, Nutritional evaluation

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