

Development of value added green mango-mint-*Tulsi* squash by using honey as sweetner

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In present study, the value added squash was prepared by blending green mango-mint-*Tulsi* in various proportions and it was observed that of 85: 5: 10 (on weight basis) was most acceptable over other proportions. The squash from the blends were prepared with 25 per cent pulp, 50 per cent TSS, 1.0 per cent acidity, 1 g/l sodium benzoate and 2 per cent black salt. Various proportions (5-20%) of honey was also used to partially substitute sugars in the value added green mango-mint-*Tulsi* squash and it was observed that 20 per cent substitution improved maximum the organoleptic quality of the squash. The developed value added squash with or without honey was packed in transparent colourless glass bottles and stored at room temperature ($35\pm 5^{\circ}\text{C}$). During three months of storage period, total soluble solids (TSS), total sugars and reducing sugars increased significantly, whereas acidity and pH of the squashes did not change significantly. However, the ascorbic acid content, total carotenoids, total chlorophyll and total phenols of the squashes decreased significantly during storage period of three months. A non-significant change in the organoleptic scores for colour, appearance, flavour, taste, mouth feel and overall acceptability of green mango-mint-*Tulsi* squashes prepared with or without honey was observed during storage.

Key Words : Squash, Organoleptic quality, Honey, Chemical constituents, Sodium benzoate

How to cite this article : Zanwar, S.R. (2018). Development of value added green mango-mint-*Tulsi* squash by using honey as sweetner. *Food Sci. Res. J.*, 9(2): 359-367, DOI : 10.15740/HAS/FSRJ/9.2/359-367. Copyright@ 2018: Hind Agri-Horticultural Society.

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