



RESEARCH PAPER

Bio-chemical evaluation and workout the economics of guava nectar

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Abstract : Experiment includes guava nectar preparation using cultivars viz., Lalit, L-49, Shweta and Gwalior-27 with 12 treatments of guava nectar and same level of sugar (600g/kg pulp) and citric acid (1g/kg pulp) under Completely Randomized Design replicated thrice. Physico-chemical parameters viz., TSS, acidity, TSS:Acid ratio, ascorbic acid, total sugar, pH and organoleptic parameters viz., colour, flavour, taste and overall acceptability of nectar were analyzed. TSS was maximum in T₂ (12.90) followed by T₅ (12.51) and minimum in T₇ (10.50) and acidity was also recorded higher in T₂ (0.38%) followed by T₅ (0.37%) and minimum in T₃, T₄ and T₉ (0.28%). TSS/Acid ratio was maximum in T₉ (44.03) followed by T₁₂ (41.65) and minimum in T₅ (33.81) and ascorbic acid was higher in T₂ (194.47) followed by T₅ (192.83) and minimum in T₇ (143.55). Total sugar (%) was maximum in T₂ (9.28) followed by T₅ (9.25) and minimum in T₄ (7.60) and pH was maximum in T₂ (3.95) followed by T₅ (3.91) and minimum in T₄ (3.48). The comparative cost of per liter nectar for different recipes was Rs. 63.72. In terms of cost benefit ratio and net return in different treatments, T₂ give maximum value (1.33:1 and 21.28) followed by T₅ (1.25:1 and 16.28). Concluded that nectar prepared from guava pulp with different combinations, the physico-chemical and organoleptic aspects was found better in the treatment T₂ [Lalit (100%)] followed by T₅ [G-27+Lalit (50%+50%)].

Key Words : Ascorbic acid, Bio-chemical parameters, Guava, Nectar, Pulp, TSS

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