



## RESEARCH PAPER

# Evaluation and preparation of guava jelly stored under ambient condition

Jahanvi Sharma\*, Manohar Lal Meghwal, Arpit Sharma and Shankar Lal Kumawat<sup>1</sup>  
Department of Agriculture (Horti.), Mewar University, Chittorgarh (Rajasthan) India

**Abstract :** An experiment was carried out on “Evaluation and preparation of guava jelly stored under ambient condition” during the year 2023-24 in Post-Harvest Technology and Value Addition Laboratory, Mewar University, Gangrar, Chittorgarh, Rajasthan. Experiment was conducted under FCRD design having two factors viz. Factor A and Factor B. Factor A consists of three different pulp of guava varieties concentrations viz. L-49 (100 % fruit), Lalit (100 % fruit) and Arka Kiran (100 % fruit) and Factor B consists of acid+ Sugar viz. 3g Citric acid +550g Sugar, 3g Citric acid + 650g Sugar, 3g Citric acid + 750g Sugar. Guava fruits have been analyzed for physico-chemical and organoleptic characteristics. Guava jelly made from various guava varieties which were tested regularly at 0, 30, 60, 90 and 120 DAS for their respective chemical constituents viz. the maximum TSS °Brix (66.06, 66.58, 67.31, 68.80 and 69.82), The titrable acidity % (0.22, 0.23, 0.29, 0.35 and 0.31%). The ascorbic acid mg/100g (10.19, 9.79, 9.61, 9.24 and 8.48), the colour values (8.75, 7.83, 7.00, 4.88 and 3.83), texture values (8.25, 7.86, 6.47, 3.66 and 3.51). The flavour values (7.36, 6.52, 4.68, 3.41 and 3.38) were recorded in variety of Lalit (100 % fruit). With the use of different sugar level for preparation of guava jelly physico-chemical and organoleptic characteristics viz. The maximum TSS °Brix (66.49, 67.90, 68.65, 69.15 and 71.09), maximum titrable acidity % (0.23, 0.25, 0.29, 0.33 and 0.38). The maximum ascorbic acid mg/100g (10.16, 9.74, 9.29, 9.13 and 8.59) and the maximum colour values (8.78, 7.69, 6.66, 4.84 and 3.69), maximum texture values (7.72, 7.29, 6.36, 3.62 and 3.45) maximum flavour value (7.35, 6.62, 4.59, 3.49 and 3.46), were recorded in 3g citric acid + 750g sugar.

**Key Words :** Guava Jelly, Variety, Sugar level

**View Point Article :** Sharma, Jahanvi, Meghwal, Manohar Lal, Sharma, Arpit and Kumawat, Shankar Lal (2025). Evaluation and preparation of guava jelly stored under ambient condition. *Internat. J. agric. Sci.*, **21** (1) : 31-36, DOI:10.15740/HAS/IJAS/21.1/31-36. Copyright@2024: Hind Agri-Horticultural Society.

**Article History :** Received : 27.09.2024; Revised : 13.10.2024; Accepted : 14.11.2024

---

\*Author for correspondence:

Department of Fruit Science, Agriculture University, Kota (Rajasthan) India