



RESEARCH PAPER

Evaluation of aonla (*Emblica officinalis*) fruit candy prepared from different cultivars

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Abstract : An experiment was carried out on “Evaluation of aonla (*Emblica officinalis*) fruit candy prepared from different cultivars” 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 aonla variety combination viz. Francis, Chakaiya and NA-7 and factor B consists of concentration viz. 66% Sugar syrup + 10% Spices, 68% Sugar syrup + 10% Spices and 70% Sugar syrup + 10% Spices. Changes in moisture content, TSS, Ascorbic acid, colour, texture and flavour were evaluated at 0, 30th, 60th, 90th and 120th DAS in ambient condition as well as ambient storage condition. Aonla candy have been analyzed for physico-chemical and organoleptic characteristics. Aonla candy made from various varieties which were tested regularly at 0, 30, 60, 90 and 120 DAS for their respective chemical constituents viz. the maximum moisture content % (17.58, 17.84, 17.60, 16.66 and 15.80), TSS (°Brix) (69.31, 69.53, 69.84, 70.65 and 71.08), Ascorbic acid mg/100g (128.73, 121.50, 117.23, 107.01 and 98.55), Colour values (8.63, 7.96, 6.81, 5.72 and 3.81), Flavour values (8.13, 7.86, 6.81, 5.47 and 3.52), Texture values (7.85, 7.65, 6.68, 5.10 and 4.10), were, respectively with the NA-7 variety. With the use of different sugar (TSS) level for preparation of aonla candy physico-chemical and organoleptic characteristics viz., the maximum moisture content % (16.97, 16.89, 16.64, 15.80 and 15.17), TSS (°Brix) (68.47, 68.62, 69.20, 70.23 and 70.8), Ascorbic acid mg/100g (128.79, 120.61, 115.07, 106.67 and 97.34), The maximum colour values (88.54, 7.91, 6.61, 5.48 and 3.86), texture values (7.82, 7.31, 6.75, 4.98 and 4.28) and flavour values (8.04, 7.67, 6.65, 4.71 and 3.84) were recorded in 70% Sugar syrup + 10% .

Key Words : Aonla candy, Variety, Sugar level

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