

Study on development of custard apple carbonated beverage

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SUMMARY : The demand for high quality food products is growing rapidly these days. A natural taste and a fresh like quality are highly appreciated. Custard apple carbonated beverage was prepared. The physico-chemical characteristics and organoleptic quality of carbonated beverages was evaluated. The chemical composition of custard apple pulp was carried out and it was found that pulp was source of carbohydrates 23.9 per cent and good source of protein 1.6 per cent. The nutritive value of custard apple carbonated beverages showed that it was good source of carbohydrates (12.9%), protein (0.7%) and fat (0.18%).

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The custard apple (*Annona squamosa*) is one of the important dry land fruit grown in waste land on rain water cultivated throughout the country. A relatively less moist soil and temperature, environment will yield the custard apple fruit with good nutritional constituent. In India the term custard apple is ordinarily applied to sharifa or sitaphal. It is also called as sugar apple. The fruit has pleasant texture and flavour and is sweet with slight acidity. Food value lies mainly due to sugar content which is about 12.4-18.15 per cent and protein 1.6 per cent. Beverages are now days consumed throughout the world in day to day life. These beverages are categorised into two groups as synthetic beverage and natural beverages. Synthetic beverages contain ingredients which are non natural like artificial sweeteners, colours, flavours etc. and these ingredients may affect health. Natural beverages contain naturally available or extracted ingredient like fruit juices, colour etc.

The fruit beverages are divided mainly as non

carbonated and carbonated fruit beverages. Carbon dioxide used in carbonated beverages is colourless, non toxic, slightly pungent gas. Carbon dioxide provides beverages with their unique taste and flavour and also gives protection against bacterial spoilage during storage. Almost all carbonated drinks (sweetened aerated waters) contain synthetic colouring and flavouring agents and these are allergenic. If fruit juices are added to these sweetened aerated waters, they not only impart nutrition but there is no need of synthetic additives. Considering the importance of fruit juices for carbonated drinks, experiment was conducted for development of custard apple carbonated beverage.

EXPERIMENTAL METHODS

Good quality fully riped custard apple was procured from local market of beed. Physico-chemical characteristics of custard apple, custard apple pulp and carbonated custard apple beverages were determined. Per cent juice and per cent seeds were calculated on the basis of total weight of fruits.

Total soluble solids and pH:

Total soluble solids was determined by using Abbes refractometer and pH by using pH meter .

Total acidity:

Total acidity was determined by titration method (Ranganna, 1986).

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