

Studies on sensory qualities during processing and storability of jamun juice

■ L.S. DESHMUKH, V.U. RAUT, R.B. BHUSARI AND L.S. KHAPARE

SUMMARY : An experiment was conducted to evaluate the sensory qualities of jamun juice in pure and pasteurized form at ambient and cool temperature during the academic year 2009-2010 in post-harvest technology and analytical laboratory at University Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. The experiment comprised of two storage conditions (ambient and cool temperature) and six treatment *i.e.* pure juice, pure juice + 250ppm sodium benzoate, pure juice + 350ppm sodium benzoate, pasteurization of juice (temp 80 ± 5 °C), pasteurization + 250 ppm sodium benzoate, pasteurization + 350 ppm sodium benzoate. From the findings it was observed that, the values for sensory parameters of both pure and pasteurized juice decreased continuously with the advancement of storage period. The colour and flavour of juice stored at room temperature deteriorated at faster rate while taste changed slightly. The samples without any preservative treatment (Pure and Pasteurized juice + ambient temperature) were spoiled after 60th days of storage period, while remaining samples were found to be acceptable up to end of experimental period irrespective of both the storage conditions.

KEY WORDS : Sensory qualities, Processing, Storability

How to cite this paper : Deshmukh, L.S., Raut, V.U., Bhusari, R.B. and Khapare, L.S. (2012). Studies on sensory qualities during processing and storability of jamun juice. *Internat. J. Proc. & Post Harvest Technol.*, 3 (2) : 200-202.

Research chronicle : Received : 23.02.2012; Revised : 27.07.2012; Accepted : 17.09.2012

Jamun [*Syzygium cumini* L.] is an evergreen tropical tree in the flowering plant belongs to family Myrtaceae. Though this fruit is considered as a minor fruit crop because of its high nutritional value and excellent processing qualities. Jamun juice is used to cure the diabetes disease effectively. It is also useful against bleeding piles, correcting liver disorders, jaundice, kidney stone, asthma, blood pressure, (Wealth of India 1954; Joshi 2001). Though there is a maximum availability of raw material or fruit harvested per year. It cannot be utilized consumed or processed due to lack of processing techniques and technical knowhow. Jamun being a highly perishable and short shelf-life fruit it deteriorates at very faster rate if proper

post-harvest handling practices and processing techniques are not adopted. The storage life of jamun fruit is restricted to only 24 hrs at room temperature and 12 days at cool temp. *i.e.* (3 to 4°C) and (85 to 95% R.H.) (Ramanjan Ya, 1985). Considering the mass fruit production from the increasing plantation in coming days, proper post-harvest handling practices for increasing its shelf-life and processing techniques need to be explored. Hence, the present investigation was under taken on sensory qualities during processing and storability of jamun juice.

EXPERIMENTAL METHODS

The experiment was conducted in Post Harvest Technology Laboratory, at University Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola during 2009-2010. There were 12 treatment combinations comprising of two storage conditions (B₁-Ambient temperature, B₂-Cool temperature) and six treatments (A₁-pure juice, A₂ - pure juice + 250 ppm sodium benzoate, A₃ pure juice + 350 ppm

MEMBERS OF THE RESEARCH FORUM

Author for Correspondence :

R.B. BHUSARI, Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, AKOLA (M.S.) INDIA

Coopted Authors:

L.S. DESHMUKH, V.U. RAUT AND L.S. KHAPARE, Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, AKOLA (M.S.) INDIA