



RESEARCH PAPER

Comparative study of jam preparation from various cultivars of mango and mango – papaya blends

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SUMMARY :

A comparative study on preparation of jam from three mango cultivars viz., Dashehari, Totapuri and Desi in combination with papaya was undertaken. The mango and papaya pulps were blended in the ratio of 100:00, 85:15, 70:30 and 55:45. Jams were prepared as per FPO specifications in which TSS was raised to a minimum of 68.5^oB by adding sugar and acidity was maintained at 0.6 per cent using citric acid. Jams prepared were stored under ambient condition in glass containers and subjected to physico-chemical analysis at two months interval for a period of six months. The highest TSS (69.78^oB), total sugars (64.72%), reducing sugars (32.46%) and total carotenoids (7.60 mg / 100 g) were recorded in T₁₀(Desi), whereas maximum acidity (0.652%), pectin (0.87%), dry matter (75.44%) and ash (3.27%) were recorded in T₆ (Totapuri). The maximum ascorbic acid content of 23.79 mg/ 100 g was found in T₁₃ (Desi + Papaya; 55:45) and minimum in T₆ (Totapuri). During storage, an increasing trend was observed in TSS, total sugars and reducing sugars, whereas acidity ascorbic acid, total carotenoids, pectin and ash decreased. The storability study revealed that jams were of good shelf life and can be kept at least for six months without affecting the quality attributes.

KEY WORDS : Jam, Mango, Papaya, Blends, Cultivars

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