

## Effect of storage on the sensory quality of sapota candy as influenced by different storage methods

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■ **ABSTRACT** : The present investigation was carried to know the effect of storage on the sensory quality of sapota candy as influenced by different storage methods. The selected candy samples were packed in three different types of packages namely MMPE (metalized multilayered polyethylene) pouches, PP (poly propylene) pouches and polyethylene pouches and stored at ambient conditions and refrigerated conditions to study the shelf-life of the candy. The candy from 30/40/50<sup>o</sup>Brix syrup dried at 60<sup>o</sup>C and stored in MMPE pouches at ambient condition was judged best by the judges with respect to all the sensory quality parameters. The candy from this treatment had gained relatively higher sensory score for colour (3.4), flavour (3.0), taste (3.4) and overall acceptability (3.5) up to 60 days of storage.

■ **KEY WORDS** : Sapota candy, Colour, Flavour, Taste, Overall acceptability

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Sapota, one of the important tropical fruits of India, although it is native of South America, has been cultivated in most tropical countries. When the fruit ripens, the flesh is soft, pulpy and granular with sweet and delicious taste. On account of its taste and low cost of production, it is one of the most popular Indian fruits. Generally sapotas are consumed as a table fruit also used for jams, beverages and other such products. Sapota fruits provide 73 K cal and 15.5 g total carbohydrate, 8.2 g of dietary fibre, 0.6 g of proteins and vitamins and minerals (Lakshminarayana, 1980). The research on the utilization of sapota fruits and sapota fruits value added and sapota fruits blended value added products are very scant. Hence, the present investigation was undertaken to know the effect of storage on the sensory parameters of sapota candy.

### ■ RESEARCH METHODS

#### Development of sapota candy:

Preliminary trials were conducted osmotically with different concentrations of sugar solutions. Based on the feeler trials, the experimental plan was devised to develop sapota candy.

#### Experimental details:

##### Independent variables:

Combinations of sugar solution concentrations for osmotic drying (3 levels)

- 20/30/40<sup>o</sup>Brix
- 30/40/50<sup>o</sup>Brix
- 40/50/60<sup>o</sup>Brix

Note: 20/30/40<sup>o</sup>Brix means sapota fruits osmose in 20<sup>o</sup>Brix sugar syrup on first day then in 30<sup>o</sup>Brix syrup on second day and finally in 40<sup>o</sup>Brix syrup on the third day.

Convective tray drying temperature (2 levels) :

- 55<sup>o</sup>C
- 60<sup>o</sup>C

Total treatments (3x2)= 6

Replications = 2

Design = Factorial Complete Randomized Design

#### Dependent variables:

The six osmo-convective dried final candy products were tested for consumer acceptance in terms of colour, appearance, taste, texture and overall acceptability by sensory