



RESEARCH ARTICLE :

Role of acidity on processing of different Karonda products (Jam, Jelly, Squash, Candy) during storage periods

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SUMMARY : The Karonda products (jelly, jam, candy and squash) are consumed and liked by everyone whether a child, an old, a poor or a rich man. The commercial candy, jelly and squash in our country is quite expensive. This gave an idea to standardize the unconventional jelly, jam, candy and squash making by using karonda fruits and to assess their physico-chemical and organoleptic qualities during storage. An experiment was carried out at Post-harvest Technology Laboratory of Department of Horticulture, Allahabad Agricultural Institute-Deemed University, Allahabad. In this experiment Analysis of Acidity were studied in processed karonda products. Results showed that the maximum Acidity was recorded in jelly and jam and minimum in candy and squash. It was clear from the experiment that the trend of Acidity was increasing in storage period.

KEY WORDS:

Acidity, Producers Jam,
Jelly, Squash, Candy

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