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## Sensory evaluation of kinnow powder

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■ **ABSTRACT** : The maximum values of correlation co-efficient between sensorially evaluated fresh juice and reconstituted juice were (0.28) for colour at 35:65 blend, (0.48) for flavour at 35:65 and 37.5:62.5 blend, (0.24) for consistency at 40:60 blend and (0.48) for overall acceptability at 35:65 blend.

■ **KEY WORDS** : Kinnow powder, Sensory evaluation, Reconstituted juice, Fresh kinnow juice, Flavour

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