

# Process standardization and storage studies of jamun-mango bar

■ D.M. SHERE\*, V.S. PAWAR AND P.D. SHERE

College of Food Technology, Vasantnao Naik Marathwada Krishi Vidyapeeth, PARBHANI (M.S.) INDIA  
(Email: sheredm@yahoo.co.in)

\*Author for Correspondence

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## SUMMARY :

The experiment was designed to investigate the influence of addition of mango pulp at various levels in preparation of jamun-mango bar and effect of different packaging materials and storage conditions on quality. Results indicated that addition of 20 per cent mango pulp can be improved the sensory quality of jamun bar with respect to taste and texture. Efforts were also made to prepare bar using different types of sugars and no significant effect on acceptability of product by changing type of sugar. The storage study revealed that moisture content was decreased continuously with storage. Maximum moisture loss was from samples stored in butter paper and minimum in samples stored in polyethylene in PET bottles. The T.S.S. was increased slightly during storage in all the packaging materials. The total sugars were found to be decreased consistently with increase in reducing sugars. The Anthocyanin pigments remained quite stable during storage of bar. These changes were quite less in samples stored in refrigerated storage as compared to ambient temperature. However, the product can be stored without any changes up to 270 days of storage.

**KEY WORDS :** Jamun bar, Storage study, Anthocyanin, Butter paper, PET bottles

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