

Sensory attributes of the squash made from bael and pineapple

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SUMMARY :

Sensory attributes of the squash prepared from bael (*Aegles marmelos*) and pineapple (*Ananas comusus*) fruit juices was evaluated. Fruit juices of ripe bael and pineapple fruits were incorporated for the preparation of the squash at different levels where T₀ (100% bael juice), T₁ (75% bael and 25% pineapple juice), T₂ (70% bael and 30% pineapple juice), T₃ (60% bael and 40% pineapple juice) and T₄ (50% bael and 50% pineapple juice). Good quality squash can be prepared by blending 70 per cent bael and 30 per cent pineapple fruit juice (T₂). Bael and pineapple fruits have good medicinal and nutritional properties like improvement of digestive system, anti- diabetic, pyretic, laxative, anti-oxidant, etc. It is seen that the organoleptic score of the squash prepared by blending 70 per cent bael and 30 per cent pineapple fruit juice was highest, i.e 7.82, followed by the treatment T₁, T₃, T₀ and T₄.

KEY WORDS : Bael, Pineapple, Squash, Sensory

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