



Research Paper

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Studies on the standardization of blended aonla-kinnow mandarin RTS beverage

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ABSTRACT : An investigation involving blending of *aonla* and Kinnow mandarin juice in various proportions for their value addition by preparation of RTS beverage was carried out in the post-graduate laboratory of Department of Post Harvest Technology, College of Horticulture and Forestry, Jhalrapatan, (Rajasthan) during 2011-12. The aonla and Kinnow mandarin juice was blended in various proportions viz., 0:100, 10:90, 20:80, 30:70, 40:60 and 50:50 to prepare ready-to-serve (RTS) beverages having 10 per cent juice, 12 per cent TSS and 0.3 per cent acidity. The treatment involving blending of *aonla* juice with Kinnow mandarin juice in 40:60 proportion was found most suitable since it had maximum sensory qualities in terms of highest overall acceptance score (6.74/9.00) with bright yellow colour, pleasant aroma and taste. It also had second best ascorbic acid (27.92 mg/ 100 ml) and total phenol content (1.18 %).

KEY WORDS : Blending, Aonla, Kinnow mandarin, RTS

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