



Research Paper

Article history :

Received : 03.01.2014

Revised : 02.05.2014

Accepted : 14.05.2014

Studies on preparation of carambola (*Averrhoa carambola* L.) nectar

■ V.P. SHINDE¹, P.P. RELEKAR AND K.H. PUJARI¹

Members of the Research Forum

Associated Authors:

¹Department of Fruit, Vegetable and Flower Crops, P.G. Institute of Post Harvest Management (Dr. B.S.K.K.V.), RAIGAD (M.S.) INDIA

Author for correspondence :

P.P. RELEKAR

Department of Fruit, Vegetable and Flower Crops, P.G. Institute of Post Harvest Management (Dr. B.S.K.K.V.), RAIGAD (M.S.) INDIA

ABSTRACT : The nectar from carambola (*Averrhoa carambola* L.) fruits with 20, 25, 30 per cent juice and 15 and 20°B T.S.S. was prepared and stored for storage period of 3 months. During storage, the nectar was analyzed for physico-chemical parameters such as colour (L*, a* and b*), viscosity, total soluble solids, acidity, reducing sugars, total sugars and ascorbic acid and organoleptic quality. The data were analyzed statistically using factorial-completely randomized design. An increasing trend in a* and b* values for colour, total soluble solids, acidity, reducing and total sugars, and decreasing trend in L* value for colour, viscosity, ascorbic acid content of carambola nectar was noticed with the advancement of storage period. Nectar prepared with the recipe of 20 per cent juice, 20 per cent T.S.S. and 0.3 per cent acidity was found to be best recipe with respect to organoleptic qualities like colour, flavour, taste and overall acceptability and it was found acceptable up to three months of storage.

KEY WORDS : Carambola, Nectar, Storage, Organoleptic quality

HOW TO CITE THIS ARTICLE : Shinde, V.P., Relekar, P.P. and Pujari, K.H. (2014). Studies on preparation of carambola (*Averrhoa carambola* L.) nectar. *Asian J. Hort.*, 9(1) : 164-168.