



## Research Paper

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# Standardization of a recipe for the preparation of candy (tuti fruiti) from unripe papaya

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**ABSTRACT :** An experiment was carried out at the Post graduate laboratory, Department of Horticulture, Junagadh Agricultural University, Junagadh (Gujarat) during the year 2011. The experiment consisted of 18 treatments viz., NaCl (10 %, 20 %, 30 % and 40 %), Ca(OH)<sub>2</sub> (0.5 % and 1.0 %) and sea water (15 ppt, 25 ppt and 35 ppt) and each level with sugar (add direct sugar and add 50 °Brix sugar syrup). The experiment was laid out in Completely Randomized Design with 3 repetitions. The results indicated that the quality observations and sensory evaluation affected by various treatments. The treatment T<sub>3</sub> (20 % NaCl and add direct sugar) recorded the maximum total sugar, non reducing sugar and sensory evaluation (colour, texture, flavour, taste and overall acceptability) during entire period of storage (Six months).

**KEY WORDS :** Papaya, Candy (tuti fruiti), Quality observations, Sensory evaluation

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