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Research Paper

Effect of keeping time period on acidity of fruit juices and determination of fungal growth in fruit juices

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ABSTRACT : The present investigation was carried out with the objectives to study the effect of keeping time period on acidity of fruit juices and determination of fungal growth in fruit juices. Only those fruit juice samples were taken for study which are mostly consumed by the common people for their health issue. Ten fruit juice samples (orange, pomegranate, mosambi, green grapes, purple grapes, lemon, mango, apple, pineapple and papaya)were taken for study. These fruits were brought to the laboratory for measuring the pH and titratable acidity in fruit juices and also identifying the fungal growth in fruit juices. The results of the present study revealed that that pH of fruit juices increased during storage. Keeping time period affects the titratable acidity of different fruit juices. Titratable acidity increased with increasing keeping time period. Fungi were isolated from all the fruit juices which were stored for specific keeping time periods (0 hrs, 24 hrs, 36 hrs and 48 hrs). The isolates were characterized and identified as *Aspergillus niger, Aspergillus flavus* and species of *Rhizopus* and *Mucor.*

KEY WORDS : Fruit juices, pH, Acidity, Fungal growth, Keeping time period

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