

Effect of carbonation on physical and chemical attributes of lime juice

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■ **ABSTRACT** : Citrus fruits like sweet limes, lemon, oranges and limes are rich sources of vitamin 'C' and they contains flavonoids which act as antioxidant. However, indoles found in citrus fruits protect against cancers. The beverage industry is the largest outlet for fruits juice and concentrates absorbing over 80 per cent of fruit production in India. More over 60 per cent of the fruit produced are used in fruit based beverages such as fruit juice drinks, squashes cardials, punches etc. The fresh fruit juice is best in taste, aroma and colour. Therefore, in fruit juice industry, it is necessary to use such methods those would help to retain their properties up to maximum extent. In view of this, in the present study attempts have been made to standardize preparation of lime juice beverage, its palatability, acceptability and storability. The lime juice prepared by using 140 ppm potassium metabisulphate with carbonation at 80 psi pressure was found superior in respect of retention of all quality attributes like colour, test, texture and flavour and was found acceptable upto 90 days of storage over the non-carbonated lime juice prepared by using 40 ppm potassium metabisulphate. The lime juice having the highest ascorbic acid contained the longest storability upto 90 days and better sensory qualities. However, further decreases in ascorbic acid content indicated the acceptable storability upto 75 days of storage.

■ **KEY WORDS** : Citrus, Beverage, Storability, Palatability

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