



**RESEARCH ARTICLE :**

## Development of fermented beverage from aonla (*Emblica officinalis* Gaertn.) blends

■ **M. CHIRAG REDDY, K.N. SREENIVAS, M. KARAN, G.S. MANJULA AND H. MOHAMAD TAYEEB ULLA**

**ARTICLE CHRONICLE :**

**Received :**

19.07.2017;

**Accepted :**

03.08.2017

**SUMMARY :** Blended beverage was prepared by using different fruit combination of aonla, sapota, pineapple and grapes, where the TSS (14 °B) was maintained by using raisin juice. Fermentation was carried out for 72 hours using *Saccharomyces cerevisiae* var. *ellipsoideus* (MTCC 552). Later, the fermentate was transferred to pre sterilized bottles and pasteurized and then left for ageing. Among all the parameters alcohol per cent and titratable acidity increased and the TSS, pH, ascorbic acid content decreased during storage time. Treatment T<sub>7</sub> [Grated aonla (50 %) with Grape must (50 %)] was found to be best as suggested by sensory panel when compared to other treatment with respect to TSS (8.70°B), pH (4.29), acidity (0.65 %), ascorbic acid (45.00 mg 100<sup>-1</sup>) and alcohol content (3.29 %) followed by Treatment T<sub>5</sub> [Grated Aonla (50 %) with pineapple pulp (50 %)].

**How to cite this article :** Reddy, M. Chirag, Sreenivas, K.N., Karan, M., Manjula, G.S. and Ulla, H. Mohamad Tayeeb (2017). Development of fermented beverage from aonla (*Emblica officinalis* Gaertn.) blends. *Agric. Update*, 12(TECHSEAR-7) : 1768-1774; DOI: 10.15740/HAS/AU/12.TECHSEAR(7)2017/1768-1774.

**KEY WORDS :**

Aonla, Blended beverage, TSS, pH, Acidity, Ascorbic acid

**Author for correspondence :**

**M. CHIRAG REDDY**

College of Horticulture,  
BENGALURU  
(KARNATAKA) INDIA  
Email : [mchiragreddy@gmail.com](mailto:mchiragreddy@gmail.com)

See end of the article for authors' affiliations