



RESEARCH ARTICLE :

Squash from tamarind pulp by blending with mango pulp

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SUMMARY : A study was conducted on development of squash with tamarind by blending with mango pulp at different levels (10%, 20% and 30%) and different sugar concentrates. all the treatments were kept for three months storage period to evaluate their storage stability. During the storage period all the treatments were evaluated for the physico-chemical, microbial and sensory quality. The results revealed that among all the treatments highest acceptability observed in squash prepared with 80% tamarind pulp and 20% mango pulp (T_6) during the storage period. No microbial growth was observed in all the treatments. The products were stored without any deterioration in physico-chemical, sensory quality and microbial count upto 3 months of storage period.

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