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Development of food products by incorporating beetroot (*Beta vulgaris* L.)

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The study was conducted to formulate beverages by incorporating beetroot juice concentrate. The beverages selected for the study were lime beet juice and amla beet juice. Beetroot juice concentrate was incorporated at 0, 5, 7 and 10 per cent level. Acceptability of the beverages was evaluated using 9 point hedonic rating scale. It was found that 10 per cent level of incorporation of beetroot juice concentrate was more accepted in lime beet juice and amla beet juice. The results of nutrient analysis inferred that protein (g %), fat (g %), fibre (g %), carbohydrates (g %), total minerals (mg %) and zinc (mg %) content of amla beet juice was more than that of content of lime beet juice. On the other hand, moisture (g %), iron (mg %), calcium (mg %), manganese (mg %) and energy (kcal)content were more in lime beet juice. Lime beet juice can be stored upto 3 days in LDPE, HDPE and PET jar at room temperature and at refrigeration temperature in good condition. Whereas amla beet juice can be stored in LDPE for 5 days at room temperature and at refrigeration temperature in PET jar for 3 weeks in good condition.

Key Words : Beetroot, Lime beet juice, Amla beet juice, Sensory evaluation, Nutrient content, Storage study

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