

Preparation of dehydrated slices and RTS bevarage from aonla (*Emblica officinalis* Gaerth.) fruits

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ABSTRACT

The investigation was conducted to standardize the protocol for preparation of dehydrated aonla slices and RTS beverage from drained aonla syrup. The organoleptically acceptable dehydrated aonla slices with better quality was obtained by blanching fruits for five minutes and sliced pieces steeped in two per cent salt for two hours + steeping in 60° B sugar syrup for 24 hours followed by drying under open sun. The RTS beverage prepared using drained aonla syrup obtained from blanched slices steeped in salt for two hours followed by steeping in 70° B syrup for 24 hours and adjusted to 20° Brix containing two per cent lime juice + one per cent ginger juice was found to be acceptable with good organoleptic scores.

Key words : Aonla, Dehydration, Drained syrup, RTS

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