



RESEARCH PAPER

Nutritional quality of jamun-bael spread during storage

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Abstract : The present study was conducted to standardize appropriate combinations of jamun-bael blends for preparation of spread and to evaluate the changes in moisture, TSS, reducing sugars, total sugars, titratable acidity and ascorbic acid content of the developed product during storage. Spread prepared from 100:0, 90:10, 80:20, 70:30, 60:40, 50:50, 40:60, 30:70, 20:80, 10:90 and 0:100 ratio of jamun-bael pulp were analyzed for changes in chemical constituents at two months interval during storage period of six months. TSS, total sugars, reducing sugars and acidity increased while as moisture and ascorbic acid decreased in spread during storage.

Key Words : Jamun, Bael, Spread, Nutritional quality, Storage

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