



RESEARCH PAPER

Standardization of recipe for fruit jam prepared from ripe banana

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Abstract : The present investigation aimed to find out the “Standardization of recipe for fruit jam prepared from ripe banana.” was conducted at post harvest technology and value addition laboratory Mewar University Gangrar, Chittorgarh, Rajasthan, 2023-24. The experiment was laid out in Factorial Completely Randomized Design thrice replication with nine treatment combinations, viz. Factor A is three level of pulp per cent, S_0 - 40% pulp, S_1 - 45% pulp and S_2 - 50% pulp and Factor B consists three level of sugar content, B_0 - 66% TSS, B_1 - 68% TSS and B_2 - 70% TSS. Changes in TSS, acidity, Ascorbic acid (mg/100g of pulp), colour and flavour evaluated at 0, 30th, 60th, 90th and 120th DAS in ambient condition as well as ambient storage condition. Banana jam made from various banana pulp % which were tested regularly at 0, 30, 60, 90 and 120 DAS for their respective chemical and organoleptically constituents viz. the maximum TSS⁰Brix (66.81, 67.02, 67.28, 67.40 and 68.06), maximum acidity % (0.70, 0.67, 0.66, 0.63 and 0.59), The highest Ascorbic acid mg / 100g (16.50, 16.29, 16.02, 15.81 and 15.36), The colour values (8.55, 8.12, 7.62, 4.67 and 3.88), The texture value (8.25, 7.86, 6.47, 3.66 and 3.51). The flavour value (7.36, 6.52, 4.68, 3.41 and 3.38) were recorded in 45 % pulp of banana. With the use of different sugar (TSS) level for preparation of banana jam physico- chemical and organoleptically characteristics viz. the maximum TSS (⁰Brix) (66.73, 66.55, 67.43, 67.81 and 68.31), acidity % (0.72, 0.69, 0.68, 0.65 and 0.61), Ascorbic acid mg/100g (15.81, 15.65, 15.60, 15.41 and 15.17) the maximum colour values (8.33, 7.79, 7.17, 4.33 and 3.75), the maximum texture values (7.72, 7.29, 6.36, 3.62 and 3.45), the maximum flavour values (7.35, 6.62, 4.59, 3.49 and 3.46), were recorded in 70 % TSS.

Key Words : Banana jam, Pulp, Sugar

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