

Physico-chemical character, sensory quality and storage behaviour of rose apple squash blended with *Jamun*

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SUMMARY : Rose apple pulp extract was used for making flavoured beverage by blending with *Jamun*. The prepared product was stored under ambient temperature up to 90 days. The product was subjected to physico chemical analysis at 30 days interval. During storage TSS, pH, total sugars, reducing sugar content was increased. While, acidity, ascorbic acid and non- reducing sugar content were found to be decreased. In organoleptic score the beverage contained 25 per cent pulp, 45 per cent TSS and 1 per cent acidity recorded highest score i.e. 4.60 after 90 days of storage.

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Rose apple (*Syzygium jambos* Alston) is one of the underutilized fruit, belongs to family Myrtaceae. Fruit contains protein- 0.7g, fat- 0.2g, and fibre-1.2 g, minerals like calcium-10 mg, magnesium-4 mg, phosphorus-13 mg and iron-0.5 mg per 100g of pulp. It also contains vitamin-A, thiamine, riboflavin, nicotinic acid and vitamin-C. Crisp fleshed and rose scented fruits are like small apple.

In India fruit is regarded as a tonic for the brain and liver. An infusion of fruit acts as a diuretic. This is also employed against diarrhea, dysentery and also beneficial against diabetes. The seeds also have an antiseptic property.

EXPERIMENTAL METHODS

The research was carried out at the Undergraduate Processing Laboratory at the Department of Horticulture, Gandhi Krishi Vigyan Kendra, University of Agricultural Sciences, Bangalore.

For rose apple juice, selected fruits were washed with clean water and boiled for five minutes with an equal amount of water; it was added to reduce enzymatic browning of juice. The pulp was then fed into a warring

blender for mashing into fine texture using the same boiled water. *Jamun* fruits were thoroughly washed in clean water. Pulp was extracted by squeezing the fruits manually and outer skin was removed. The squeezed pulp was diluted with the water in 1:1 ratio and mixed thoroughly and the juice was filtered by squeezing through the muslin cloth. Thus, the extracted pulp was used for preparation of products.

For squash recipes were prepared using 25 per cent pulp with three different proportions of juices of rose apple and *Jamun* i.e., 75:25, 50:50 and 25:75, respectively with TSS of 40 and 45 per cent and 1.0 per cent acidity.

Preparation of products and chemical analysis :

Rose apple squash blended with Jamun:

The squash was prepared by blends of rose apple and *Jamun* juices in 3 different proportions.

Sugar syrup of 40°B and 45°B total soluble solids were prepared by dissolving sucrose into warm water and the required amount of blended juice was added to two sets of these solutions as per the experimental details. TSS values were re-adjusted by addition of sucrose while acidity was adjusted by adding citric acid. Sodium benzoate was added as a preservative to the product. Then the final product was filtered with muslin cloth and (600 ppm per litre) was filled into pre-sterilized glass bottles of 200 ml capacity each. The bottles were corked using crown corking machine followed by pasteurization by holding them in boiling water and later were stored at room

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