

Studies on the standardization and preservation of guava (*Psidium guajava* L.) and barbados cherry (*Malpighia glabra* L.) pulp blended ready-to-serve beverage

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SUMMARY : The experiment was conducted to standardization of the suitable blending of guava and barbados cherry fruit pulps, among different blending ratios and recipes for the preparation of quality blended ready-to-serve (RTS) beverage and assess their storage stability at ambient temperature. The prepared blended RTSs were organoleptically evaluated by adopting 9 point hedonic rating scale. Among the different blending ratios and recipes, 10 per cent blended pulp (50% guava pulp + 50% barbados cherry pulp) with, 12 per cent TSS and 0.2 per cent acidity was found to be the best on overall sensory score. Best blended RTS stored in glass bottles and chemical changes during storage were also studied at monthly intervals. Total soluble solids and acidity did not change upto three month and then increased continuously upto the end of storage. Non- enzymatic browning did not change upto the two month and thereafter, it increase continuously upto the entire period of storage. Ascorbic acid content and organoleptic score of the beverage decreased gradually with the storage period. According to the organoleptic score, the blended RTS was found to be acceptable upto five months of storage at ambient temperature with good appearance, flavour, taste and overall acceptability.

KEY WORDS : Guava fruits, Barbados cherry fruits, Blending ratio, Recipe, Blended RTS, Organoleptic quality, Storage life

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Guava (*Psidium guajava* L.) is one of the most important tropical and subtropical fruits, because of its high nutritive value and possibility of cultivation even under adverse condition of India. Fruit is considered one of the delicious and luscious fruit. It is a rich source of vitamin- C and also contains appreciable amount of minerals, vitamins, proteins and sugars. Fruits are also known the good source of pectin which is an important constituent of jelly as well as thickening agent of beverages. Guava fruits contain high pulp

percentage and good flavour and used for making of several products viz., RTS, nectar, squash, jam, jelly, toffee, bar etc.

Barbados cherry or acerola or west Indian cherry (*Malpighia glabra* L.) is a promoting tropical and sub tropical fruit plant. The presence of highest natural ascorbic acid content in barbados cherry fruits aroused interest in this plant among horticulturist as well as food supplement industries. It is also rich in provitamin-A, but low in vitamin B. Fruits also have good antioxidant property.

Guava fruits have very pleasant flavour and taste with good nutritional quality but fruit pulp is not attractive in colour. In the other hand barbados cherry pulp have attractive colour and also the richest source of vitamin C and rich in vitamin A, lycopin and other antioxidants. Therefore, if pulps of both fruits are blended, there is a possibility to obtain a new beverage of attractive colour, pleasant flavour, highly nutritional, refreshing and medicinal properties along with good organoleptic value and storage stability. This may be due to pleasant flavour of guava fruits, coloured pulp of barbados cherry and excellent

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