

## Preparation of aonla RTS beverage from drained syrup

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**SUMMARY :** An investigation was conducted to prepare RTS beverage from drained aonla syrup without wasting it. The RTS prepared using drained aonla syrup adjusted to 20<sup>o</sup> Brix containing two per cent lime juice + one per cent ginger juice was found to be acceptable with lower microbial population and highest organoleptic scores (out of 5.00) of 4.07 for colour and appearance, 4.32 for taste, 4.53 for flavour and 4.28 for overall acceptability.

**KEY WORDS :** Drained aonla syrup, TSS, Lime juice, Ginger juice

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**A**onla (*Emblica officinalis* Gaerth.), an important minor fruit and a crop of commercial significance. The fruit is highly nutritive and one of the richest sources of vitamin C. Fresh aonla fruits are sour and astringent in taste. Hence, cannot be consumed as a table fruit. Even though many processed products of aonla are available in the market, dehydrated product has always an upper hand in the consumer preference. Therefore, an investigation was conducted to prepare sweetened aonla slices. During osmotic dehydration of aonla slices, sugar syrup drained was found to contain a portion of juice due to osmosis between the syrup and aonla slices (Keshatti, 2003). Aonla syrup can be used to prepare aonla RTS with lime juice, ginger juice (Gajanana, 2002). Although little work has been done in this regard, but no attention has been given to utilise the drained aonla syrup obtained as a by-product during osmo-dehydration process. Therefore, in the present investigation, an attempt was made to prepare aonla

RTS from drained syrup without wasting it.

### EXPERIMENTAL METHODS

Fresh aonla fruits cv. Sureban (local variety) procured from Lingadhhal village, Belgaum district (Karnataka) were used to present investigation. The drained aonla syrup was obtained by the following treatments followed for preparing dehydrated aonla slices.

- T<sub>1</sub> – Blanching + 2% salt for 1 hour + 50<sup>o</sup>B sugar syrup for 24 hours
- T<sub>2</sub> – Blanching + 2% salt for 2 hour + 50<sup>o</sup>B sugar syrup for 24 hours
- T<sub>3</sub> – Blanching + 2% salt for 3 hour + 50<sup>o</sup>B sugar syrup for 24 hours
- T<sub>4</sub> – Blanching + 2% salt for 1 hour + 60<sup>o</sup>B sugar syrup for 24 hours
- T<sub>5</sub> – Blanching + 2% salt for 2 hour + 60<sup>o</sup>B sugar syrup for 24 hours
- T<sub>6</sub> – Blanching + 2% salt for 3 hour + 60<sup>o</sup>B sugar syrup for 24 hours
- T<sub>7</sub> – Blanching + 2% salt for 1 hour + 70<sup>o</sup>B sugar syrup for 24 hours
- T<sub>8</sub> – Blanching + 2% salt for 2 hour + 70<sup>o</sup>B sugar syrup for 24 hours
- T<sub>9</sub> – Blanching + 2% salt for 3 hour + 70<sup>o</sup>B sugar syrup for 24 hours
- T<sub>10</sub> – Lye blanching + 60<sup>o</sup>B sugar syrup for 24 hours

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