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RESEARCH PAPER

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Sensory attributes changes in aonla (*Emblica officinalis* Gaertn) candy during the storage

■ M.B. PAWAR* AND D.R. PATIL

Department of Post Harvest Technology, Maratha Vidya Prasarak Samajas, KDSP College of Agriculture, NASHIK (M.S.) INDIA (Email : mahipawar1187@gmail.com, deepak.patil12@rediffmail.com)

*Author for Correspondence

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SUMMARY:

An experiment on evaluation of different aonla [*Emblica officinalis* Garten] varieties for osmodehydrated candy product processing was carried out at the Post Graduate and Post Harvest Laboratory, Department of Horticulture, N. M. College of Agriculture and ASPEE College of Horticulture and Forestry, Navsari Agricultural University, Navsari during the month of January to June 2009. Keeping the varieties V_1 (Gujarat aonla-1), V_2 (Krishna), V_3 (NA-7), V_4 (Chakaiya) and V_5 (Kanchan) in Complete Randomized Design with four repetitions. The nutritional value *viz.*, TSS (per cent), acidity (per cent), ascorbic acid (mg/100g), total sugar (per cent), reducing sugar (per cent) and moisture (per cent) was carried out. The acidity of candy was found lower in NA-7 while higher in Krishna variety. Ascorbic acid was significantly maximum in NA-7 and Krishna while lower in Kanchan variety. In respect of total and reducing sugar content, it was found maximum in NA-7 and lowest in Kanchan and Krishna variety. On the other hand moisture was found significantly maximum in Gujarat aonla-1 while the lowest in Na-7.

KEY WORDS : Gujarat aonla-1, Krishna, NA-7, Chakaiya, Kanchan, Candy

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