



RESEARCH PAPER

Studies on innovative value added nectar prepared from banana and pineapple blended pulp during storage

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SUMMARY :

The present study deals with preparation of blended nectar using banana cv. Grand Naine and pineapple cv. Queen pulps were mixed in proportions as per treatments and processed into nectar in Completely Randomized Design with four repetitions. Physico-chemical as well as organoleptic properties of blended nectars were compared with sole banana and pineapple nectar. The nectars were studied at an interval of two months up to 12 months i.e. 0, 2, 4, 6, 8, 10 and 12 months of storage period. An overall result of fruit nectar prepared from banana:pineapple, 2:3 as well as 1:4 blending proportion were equally best in higher level of chemical constituents viz., TSS, acidity, total sugars and reducing sugars with lower level of non-reducing sugars. While proportion of 0:1 and 1:4 were highest in respect to ascorbic acid content. All chemical constituents were found increasing up to 12 months except non-reducing sugars and ascorbic acid which were decreasing during storage period. The lowest retention was found in sole banana nectar in respect to all chemical constituents except non-reducing sugars. In respect to sensory characters banana:pineapple, 1:4 as well as 0:1 blended proportions were found best having higher score pertaining to all sensory characters. All sensory characters were found decreasing during storage. The lowest acceptability was found in proportion of 1:0 in respect to all sensory parameters. Considering above chemical constituents as well as sensory characters of product; proportion of 2:3 and 1:4 were found best than rest of the proportions of nectar during storage.

KEY WORDS : Banana, Pineapple, Blended, Nectar, Storage

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