



RESEARCH PAPER

Development of value added products from sapota (*Manilkara achrus*) blended with jackfruit and avocado

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Research chronicle : Received : 28.10.2013; Revised : 09.05.2014; Accepted : 17.05.2014

SUMMARY :

The present investigation on sapota blended with jackfruit and avocado for value addition was carried out at the Division of Horticulture, University of Agricultural Sciences, GKVK, Bangalore during 2007-08. The sapota blended with jackfruit and avocado nectar containing 20 per cent juice, 0.30 per cent citric acid and 20° Brix was found to be acceptable with good organoleptic scores for appearance (3.75), aroma and flavour (3.70), taste (4.20) and overall acceptability (3.67). Sapota blended with jackfruit and avocado squash containing 30 per cent juice, 1.00 per cent citric acid and 50° Brix was found to be acceptable with good organoleptic scores for appearance (4.16), aroma and flavour (3.98), taste (3.92) and overall acceptability (3.75). Sapota blended with jackfruit and avocado syrup containing 50 per cent juice, 1.50 per cent citric acid and 70° Brix was found to be acceptable with good organoleptic scores for appearance (3.71), aroma and flavour (3.91) and taste (4.40), overall acceptability (3.96).

KEY WORDS : Value added products, Squash, Overall acceptability

How to cite this paper : Totad, Manjunath (2014). Development of value added products from sapota (*Manilkara achrus*) blended with jackfruit and avocado. *Internat. J. Proc. & Post Harvest Technol.*, **5** (1) : 48-53.