



RESEARCH PAPER

Scaling of hedonic score of herbal instant beverages based on sapota fruits

■ S.L. SANGANI*, S.N. VAGHANI, N.B. PATEL AND C.R. DESAI

Department of Horticulture, College of Agriculture, Navsari Agricultural University, BHARUCH (GUJARAT) INDIA

*Author for Correspondence

Research chronicle : Received : 04.02.2014; Revised : 15.05.2014; Accepted : 23.05.2014

SUMMARY :

The present investigation was carried to assess the effect of different herbal blends on herbal instant beverages based on sapota fruits. The product was prepared by using different sapota based blends (10, 15 and 20%) consist of different fruits, herbs and spices with maintaining TSS (12 and 15 °Brix) and acidity (0.30, 0.40 and 0.50 %). Then product was stored under ambient condition (22 - 35°C) for 6 months and evaluated for sensory properties at an interval of 2 months. The storage study revealed a pattern of gradual decrease in taste, flavour, texture (body), overall acceptability whereas, increasing trend was recorded in colour and appearance during entire periods of storage. Amongst various treatments, the most acceptable and stable herbal beverages based on sapota fruit can be prepared by using blend (15%), TSS (15%) with acidity (0.30%) gave excellent score for taste, flavour, colour, appearance and overall acceptability and found most stable during storage of 6 months. This herbal instant beverage is considered as protective food as it is rich in antioxidant, nutrients and has therapeutic values for health remedy. Therefore, this herbal sapota based beverage technology could be promoted as health food and exploited for agro food processing industry at cottage as well as at industrial scale with advantage.

KEY WORDS : Sapota beverage, Herbal instant beverage

How to cite this paper : Sangani, S.L., Vaghani, S.N., Patel, N.B. and Desai, C.R. (2014). Scaling of hedonic score of herbal instant beverages based on sapota fruits. *Internat. J. Proc. & Post Harvest Technol.*, **5** (1) : 62-66.