



RESEARCH PAPER

Physico-chemical character, sensory quality and storage behaviour of rose apple RTS blended with jamun

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Research chronicle : Received : 21.12.2011; Revised : 17.05.2014; Accepted : 25.05.2014

SUMMARY :

Rose apple is one of the underutilized minor fruit crop. Research was carried out to develop RTS by blending rose apple and jamun in three different proportions of 75:25, 50:50 and 25:75 (rose apple : jamun). Nectar containing 10 per cent blended juice (50: 50 % juice of rose apple and jamun, respectively), 20 per cent TSS and 0.5 per cent acidity was found to be more acceptable with good organoleptic scores. Various physico chemical parameters were studied during the three months of storage where TSS content, total sugars and reducing sugar had increasing trend whereas ascorbic acid and non-reducing sugar had decreasing trend. Decrease in acidity was in corresponding increase in pH. The product was free from spoilage during the storage period.

KEY WORDS : Physico-chemical character, Sensory quality, Storage behaviour, Rose apple, Jamun

How to cite this paper : Patil, Ravishankar M., Chikkasubbanna, V., Thipaana, K.S. and Prashanth, S.J. (2014). Physico-chemical character, sensory quality and storage behaviour of rose apple RTS blended with jamun. *Internat. J. Proc. & Post Harvest Technol.*, 5 (1) : 71-75.