



RESEARCH PAPER

Preparation of sapota (*Manilkara achrus*) candy

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SUMMARY :

The present investigation on preparation of sapota candy was carried out at the Division of Horticulture, University of Agricultural Sciences, GKVK, Bangalore during 2007-08. Recovery per cent of sapota candy was highest (60.45%) in candy prepared with initial syrup concentration of 40° Brix closely followed by 40° Brix syrup containing one percent citric acid (59.27%). The mean maximum scores for appearance (3.74), taste (4.25), aroma and flavour (3.42), and overall acceptability (3.63) were recorded in the candy prepared with initial syrup strength of 50° Brix containing one per cent citric acid.

KEY WORDS : Sapota, Candy

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