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Ready-to-serve on ginger blended pomegranate

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SUMMARY:

An investigation on Ready- to-serve in ginger blended pomegranate was undertaken during the year 2013-2014 in the Post-Harvest Laboratory, Department of Horticulture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola with the objective to study the chemical changes and sensory qualities of ginger blended pomegranate ready-to-serve beverage under different storage conditions and to find out the better storage condition for ginger blended pomegranate ready-to-serve beverage. The experiment was conducted in Factorial Completely Randomized Design (F.C.R.D.) with six treatments comprising of different proportions of pomegranate and ginger i.e. 10:01, 10:2, 15:01, 15:2, 20:01 and 20:02 in the RTS. The blended RTS was prepared by maintaining 15 °B T.S.S., 0.3 per cent acidity with 100 ppm sodium benzoate as preservative. The observation in respect of chemical analysis and sensory evaluation were recorded periodically. Sugars of pomegranate RTS was increased with increased storage period irrespective storage methods under study. Minimum change in sugars was observed in refrigerated storage condition, while maximum change was recorded in at ambient storage conditions. Further the taste, colour flavour and overall acceptability scores decrease continuously decrease with an advancement of storage period. The ginger blended pomegranate RTS stored at refrigerated storage condition recorded more acceptable score, while the beverages store at ambient storage were found to be less acceptable.

KEY WORDS: Pomegranate, Ginger, RTS, Total sugars

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