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# Acceptability and storage studies of guava - Aloe nectar blends

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**ABSTRACT**: A study was undertaken during 2011 at post harvest technology laboratory, College of Horticulture, Rajendranagar, Hyderabad, to prepare value added products from guava blended with Aloe vera and assess their storage behaviour and acceptability. By following a standardized protocol, nectar blends of guava and aloe were prepared. Pulps were extracted separately, blended at desired proportions, homogenized and used for making nectar blends. Products were preserved by pasteurization and packed in 200 ml glass bottles. In order to study storage stability and consumer acceptability, products were stored for a period of three months at 10 + 10°C and analyzed for physico chemical quality and overall acceptability at monthly intervals. Results depict that there was slight increase in total soluble solids and acidity, and a considerable increase in reducing sugars but, slight decrease in pH, total sugars and a considerable decrease in ascorbic acid and antioxidant activity during storage of 90 days. All the blends were acceptable at all the storage intervals. However, blending G:A at 70:30 was found highly acceptable with higher sensory score. In any blend, as the storage period increased, ascorbic acid and antioxidant activity declined but there was minimum decrease noticed in G:A at 60:40 which was found more shelf stable.

KEY WORDS: Aloe, Ascorbic acid, Guava, Storage studies, Total anti-oxidant activity, Per cent TBARS, Per cent inhibition of peroxidation

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