Click www.researchjournal.co.in/online/subdetail.html to purchase.

Research Paper

THE ASIAN JOURNAL OF HORTICULTURE
Vol. **6** | Issue 2 | December, 2011 | 369-372

Article history:
Received : 20.07.2011
Revised : 16.08.2011
Accepted : 01.10.2011

Physico-chemical character, sensory quality and storage behavior of rose apple nectar blended with *jamun*

■ RAVISHANKAR M. PATIL, K.S. THIPPANNA[1], S.J. PRASHANTH[1] **AND** V. CHIKKASUBBANNA[1]

Associated Authors:
[1]Division of Horticulture, University of Agricultural Sciences, G.K.V.K., BENGALURU (KARNATAKA) INDIA

Author for correspondence :
RAVISHANKAR M. PATIL
Division of Horticulture, University of Agricultural Sciences, G.K.V.K., BENGALURU (KARNATAKA) INDIA

Abstract : Rose apple is one of the underutilized minor fruit crop. Research was carried out to develop nectar by blending rose apple and jamun in three different proportions of 75:25, 50:50 and 25:75 (rose apple : jamun). Nectar containing 20 per cent blended juice (50: 50 per cent 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 : *Jamun*, Juice, Physico-chemical

How to cite this article : Patil, Ravishankar M., Thippanna, K.S., Prashanth, S.J. and Chikkasubbanna, V. (2011). Physico-chemical character, sensory quality and storage behavior of rose apple nectar blended with *jamun*, *Asian J. Hort.*, **6** (2) : 369-372.

Rose apple *(Syzygium jambos* Alston) is one of the underutilized fruit, belongs to family Myrtaceae. Fruit contains protein- 0.7g, fat- 0.2g, and fibre-1.2 g, minerals like calcium-10 mg, magnecium-4 mg, phosphorus-13 mg and iron-0.5 mg per 100g of pulp. It also possess vitamin-A, thiamine, riboflavin, nicotinic acid and vitamin-C. Crisp fleshed and rose scented fruits are like small apple.

In India fruit is regarded as a tonic for the brain and liver. An infusion of fruit acts as a diuretic. This is also employed against diarrhea, dyscentry and also beneficial against diabetes. The seeds also have an antiseptic property.

RESEARCH METHODS

The research was carried out at the Undergraduate Processing Laboratory at the Department of Horticulture, Gandhi Krishi Vigyan Kendra, University of Agricultural Sciences, Bangalore.

For rose apple juice, selected fruits were washed with clean water and boiled for five minutes with an equal amount of water; it was added to reduce enzymatic browning of juice. The pulp was then fed into a warring blender for mashing into fine texture using the same boiled water. Jamun fruits were thoroughly washed in clean water. Pulp was extracted by squeezing the fruits manually and outer skin was removed. The squeezed pulp was diluted with the water in 1:1 ratio and mixed thoroughly and the juice was filtered by squeezing through the muslin cloth. Thus, the extracted pulp was used for preparation of products.

For nectar, recipes were prepared using 20 per cent pulp with three different proportions of juices of rose apple and jamun *i.e.*, 75:25, 50:50 and 25:75, respectively with TSS of 15 and 20 per cent and 0.5 per cent acidity.

Preparation of products and chemical analysis:

Rose apple nectar blended with jamun:

The nectar was prepared by blends of rose apple and jamun juices in 3 different proportions.

Sugar syrup of 15^0B and 20^0B total soluble solids were prepared by dissolving sucrose into warm water and the required amount of blended juice was added to two sets of these solutions as per the experimental details. TSS values were re-adjusted by addition of sucrose while