



Research Paper

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Studies on preparation of kokum (*Garcinia indica* Choisy) syrup from kokum rind juice

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ABSTRACT : Kokum syrup was prepared by using kokum rind juice in proportion of 1:5 and 1:6 (kokum rind juice: 75 °Brix sugar syrup) with different levels of citric acid treatments. The physico-chemical composition and sensory qualities of kokum syrup were studied during the 3 months of storage period to standardize optimum recipe for the preparation of kokum syrup from rind juice. An increasing trend in T.S.S., acidity, reducing and total sugars was observed during storage period of 90 days. Kokum syrup with 1 part rind juice : 6 parts 75 °B sugar syrup and 1 per cent citric acid was found to be the best recipe with respect to organoleptic qualities like colour, flavour and overall acceptability.

KEY WORDS : Kokum juice, Storage, Syrup, Organoleptic score, Recipe

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