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Studies on preparation of value added kinnow-aonla blended ready to serve

V. M Prasad
Sam Higginbottom Institute of Agriculture Technology & Sciences, India

The experimental work was conducted at the P.G. laboratory, Deportment of Horticulture, Sam Higginbottom Institute of Agriculture Technology & Sciences (Deemed-to-be-University), Allahabad, during the year 2010-2011. Aonla and kinnow fruits are considered to be the rich source of ascorbic acid, pectin, citric acid, and minerals like calcium and phosphorous. This study was aimed at formulation of kinnow and aonla mix beverage just to take advantage of both fruits which are nutritionally diverse and have synergetic effect when consumed simultaneously with peculiar taste, flavor and aroma. Three levels of each cardamom and ginger were used as herbal additives and were compared with control. All the herbal treatments were found better in respect of TSS, pH, acidity & ascorbic acid content over control. Highest mean TSS (15.13%), pH (3.50) and ascorbic acid content (19.4%) were observed in T_5 (ginger powder at 100 gram/lit.). All the sensory parameters were based on the overall acceptability which was dependent on color, texture, flavor and taste was recorded highest (7.78 score) in T_5 (ginger powder at 100 gram).. Precisely, on the basis of results obtained it may be concluded that treatment T_8 (ginger powder at 100 gram) can be used in commercialization of kinnow-aonla RTS. The studies on compositional changes in value-added kinnow-aonla RTS revealed that there was increase in the level of TSS and pH during the storage period (six months). The design was used C.R.D. with seven treatment combinations. Sensory results showed that there was declining trend in the scores obtained for colour/appearance, texture/body and flavor/taste with storage duration. The overall results showed that combination of different herbs gave better results for taste that of without herbal combinations.

Keywords: Kinnow, Aonla, Herbs, RTS and Storage

vipinprasad93@yahoo.com