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Storage stability of cashew apple juice –Use of artificial preservatives

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Cashew apples are being wasted across various parts of the cashew growing countries due to high perishability and short shelf life. The present study aims to preserve and improve shelf life of cashew apple juice using different combinations and concentrations of chemical preservatives. The efficiency of chemical preservatives was tested by analyzing sensory, physicochemical and microbiological qualities of the juice periodically. The results reveal that combination of sodium benzoate and sodium metabisulphite at 0.1 g/L each, sodium benzoate and citric acid at 0.1 g/L each and sodium metabisulphite and potassium metabisulphite at 0.05 g/L each, prolonged shelf life of cashew apple juice upto 20 days. Vitamin C and total sugars of the preserved samples were found to be almost stable. Sensory attributes also revealed good overall acceptability of the juice. Thus, cashew apple juice could be preserved using optimized chemical preservatives at household level.

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