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Preparation of ready-to-serve beverage from pomegranate juice

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An investigation entitled “storability studies in ginger blended pomegranate ready- to- serve beverage” was undertaken at PHT Laboratory, Department of Horticulture, Dr. PDKV AKOLA during the year 2013–2014 with the objective of preparation of RTS beverage from pomegranate juice. The ready-to-serve beverage was prepared with 10.15, 20 percent pomegranate juice with blending of ginger juice at 1, 2 percent by maintaining the TSS 15 Brix and acidity 0.30 per cent. From the organoleptic evaluation pomegranate juice 10% and ginger juice 1% has maximum score for taste colour flavor and overall acceptability in comparison with all other treatments. RTS from pomegranate juice cv. Bhagva with combinations of 10% and 1% ginger juice had maximum acceptability. The RTS beverage of excellent quality could be prepared from the combination of pomegranate and ginger juice. Least microbial count found in the treatment containing 10% pomegranate juice and 1 % ginger juice. Based on organoleptic evaluation, Ready-T0-Serve beverage with 10 per cent pomegranate juice and ginger juice 1 percent was best among all the levels.

Biography

Narendra Vasure has completed his MSc Horticulture in fruit science in 2014 from Dr. P.D.K.V. Akola, Maharashtra, India.

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