

FRUIT NECTAR AS A REFRESHING BEVERAGE AN OVERALL REVIEW

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Abstract: An attempt was made to update on review available literature on fruit nectar prepared by cooled method is well organoleptic acceptability. With more grid cell due to sedimentation occurs during storage and nectar can be prepared with the combination of 20 per cent fruit pulp and 15 °Brix TSS and 0.3 per cent acidity is best for nectar preparation and its storage. This combination may be varies according to fruits and their blending, where as the above combination showed less physico-chemical changes and also showed higher organoleptic score. Fruit nectar can be stored better at ambient temperature more than six months.

Keywords: Fruit nectar, Farmers, Production, Harvest

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