RESEARCH ARTICLE

PULP COCENTRATION AND STORAGE CONDITIONS AFFECT LEVEL OF ASCORBIC ACID AND ORGANOLEPTIC PROPERTIES OF GUAVA NECTAR

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Abstract: An experiment was carried out during the year 2015-16 in Post Harvest Technology Laboratory, Section of Horticulture, College of Agriculture, Dr. Panjabrao Deshmukh Krishi Vidyapeeth Akola. Experiment was conducted by using Lalit cv. of Guava under FCRD statistical design having two factors viz. Factor A and factor B. Factor A consists of five different pulp concentrations viz. 14% guava pulp, 16% guava pulp, 18% guava pulp, 20% guava pulp, 22% guava pulp and factor B consists of storage conditions viz. refrigerated and ambient conditions. Guava nectar prepared from 18% pulp concentration showed minimum changes in ascorbic acid and organoleptic properties viz. colour, taste, flavour and overall acceptability under both refrigerated and ambient storage condition.

Keywords: Guava, Nectar, Pulp concentration, Ascorbic acid, Organoleptic quality

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