

## EFFECT OF DRYING METHODS ON ACIDITY AND SUGAR CONTENT OF SAPOTA (*MANILKARA ZAPOTA* L.)

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**Abstract:** Sapota (*Manilkara zapota* L.) is a tropical fruit found in several parts of India. Once ripe, it needs to be consumed within a couple of days due to the highly perishable nature of this exquisite fruit variety. Drying is effective method to convert this perishable fruit into stabilised dehydrated products that can be stored for an extended period of time. In this study, influence of solar and oven drying on the quality of sapota fruit was investigated. Acidity and non-reducing sugars increased in sapota pieces dried by different methods of drying during storage upto 90 days. Sapota pieces dried in solar dryer had maximum acidity (0.346%). Total and reducing sugars decreased during storage in both methods of drying. Solar dried sapota powder contained maximum total sugars (35.58%) and minimum reducing sugars (26.27%) whereas minimum total sugar (35.52%) and maximum reducing sugar content (28.58%) was recorded in oven dried sapota on all periods of storage. Sapota dried after cutting in 4 parts had maximum acidity, total and reducing sugars in both methods of drying.

**Keywords:** Sapota, Acidity, Drying methods, Solar, Oven, Sugars

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