

# EFFECT OF STORAGE ON PHYSICO-CHEMICAL CONSTITUENT OF AONLA (*EMBLICA OFFICINALIS* GAERTN.) SAUCE

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**Abstract :** An experiment was conducted during 2008-09 on storage of aonla sauce under ambient condition at Raipur. There was a gradual decrease in organoleptic quality of aonla sauce during storage. It was found that the acceptability on hedonic rating test decrease gradually upto 120 days (7.16) storage. The chemical changes such as total soluble solids gradually decreased from 28.00 per cent (0 day) to 23.867 per cent (135 days). Similarly the ascorbic acid content of aonla sauce also decreased during the storage period from 448.333 mg/100g (0 day) to 416.667 mg/ 100g (135 days). The acidity was however observed to increase with the advancement of storage from 1.26 per cent (0 day) to 1.58 per cent (135 days). The total sugar content of aonla sauce increased from 9.673 per cent (0 day) to 13.433 per cent (135 days). Similarly the reducing sugar increased from 2.937 per cent (0 day) to 7.91 per cent (135 days) while the non-reducing sugar decreased during storage from 6.727 per cent (0 day) to 5.523 per cent (135 days). The non-enzymatic browning (440 nm) of aonla sauce was found to increase from 0.086 (0 day) to 0.474 (135 days).

**Keywords :** Aonla, Ascorbic acid, Physico-chemical constituent

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