

## EFFECT OF DIFFERENT STORAGE TEMPERATURE ON PHYSICO-CHEMICAL AND SENSORY ATTRIBUTES OF BER FRUIT

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**Abstract:** Influence of various storage temperatures on physico-chemical of jujube fruit cv. 'Umran' was evaluated. Fruits were procured from a research orchard. Fruits were stored at ambient (as control), 10°C and 15°C and evaluated for 35 days. The physico-chemical parameters such as total soluble solids, pH, acidity, sugars and phenolic compounds and sensory attributes were analyzed during storage. The results showed that the low temperature successfully conserve the physico-chemical attributes of Indian jujube. In comparison with control, fruit stored at 10°C, showed a significant effect on physico-chemical and sensory attributes of jujube. However, pH and acidity was least affected by storage temperature in comparison to other parameters. In addition, storage temperatures also enhance the phenolic compounds of jujube due to low temperature, resulting lower conversion of natural compounds such as ascorbic acid, organic acids and titratable acidity to their derivatives.

**Keywords:** Acidity, Ascorbic acid, Sugar, Total soluble solids, Phenol

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