Studies on the preparation of mixed fruit squash from guava, banana and mango

J. SELVI, P. BANUMATHI, S. KANCHANA AND M. ILAMARAN

Mixed fruit squash was prepared using guava, banana and mango in the ratio of 50:50:50. The prepared squash were bottled in glass bottles stored at room (R₁) and refrigerated (R₂) temperature. An increasing trend in the acid content of the mixed fruit squash was observed. The acid content of mixed fruit squash reduced from 1.052 to 1.465 and from 1.052 to 1.430 per cent in R₁ and R₂ samples, respectively. Mixed fruit squash had 45.50° brix TSS and it was slightly lower in R₁ (45.28° brix) compared to R₂ (45.35° brix) samples on storage. A gradual increase in the reducing sugar content of mixed fruit squash was observed. The reducing sugar increase was found in mixed fruit squash from 5.95 to 8.52 and 5.95 to 7.65 g per 100 ml in R₁ and R₂ samples, respectively. A gradual reduction in the ascorbic acid content was observed in all the samples during storage. The initial ascorbic acid content was 41.25 and at the end of 180 days storage, the ascorbic acid content was 30.18 mg in R₁ and 32.82 mg/100 ml in R₂. The freshly prepared mixed fruit squash recorded 372 mg per 100 ml (R₁ and R₂)-carotene. At the end of storage period the b-carotene content decreased as 205 and 242 mg/100 ml in R₁ and R₂, respectively. A slight increase in the microbial load was noted in the formulated value added fruit products during storage. All the formulated value added fruit products secured highly acceptable to acceptable score values during the storage. The mean overall acceptability score values noted in storage ranged from 8.35 in R₁ and R₂ of mixed fruit squash. Comparative economic analysis of value added product showed that the cost of production of mixed fruit squash per litre was Rs. 37.37.

Key Words : Fruit squash, Mixed fruit squash