Evaluation of papaya varieties for jam making

B.M. RODGE AND S.S. YADLOD

ABSTRACT
An attempt was made to ripen the papaya in different ripening media and to evaluate them for preparation of jam. The fruits ripened in straw were found to contain more sugar, total carotenoids and ascorbic acid. The physiological loss in weight was comparatively rapid in straw than at room temperature. The product prepared from Solo papaya had more organoleptic score as compared to the product prepared with Washington papaya.

Key words: Papaya, Jam, Vitamin

See end of the article for authors’ affiliations

Correspondence to:
B.M. RODGE
Department of Horticulture, Marathwada Agricultural University, PARBHANI (M.S.) INDIA


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