ABSTRACT

The present investigation was carried out at the Department of Process Technology, ASPEE College of Horticulture and Forestry, Navsari Agricultural University, Navsari during the year 2007-08. Eight treatments of different blends of fruits and spices were used and replicated thrice. Perusal of results revealed that mixed fruit sapota beverage combined with 50% blend, 50°brix and 0.2% acidity, which were packed in glass bottles (300 ml) and stored under ambient temperature (20 – 35°C) was found to be most stable and acceptable product from overall acceptability. With the advancement in storage period, increasing trend was noted in TSS and total sugars whereas decreasing trend was measured in non-reducing sugar and acidity in all treatments. The overall acceptability score of mixed fruit sapota beverage declined significantly as the advancement of storage.

Key words: Sapota, Mixed fruit, Beverage