Substitution of commercial citric acid with hill lemon juice powder

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ABSTRACT

An effort was made to substitute the commercially available citric acid, most commonly used in the preparation of almost all processed products, with foam mat dried hill lemon juice powder, during the preparation of Apple Jam, Apple Jelly and Brahmi Syrup. The results of the Triangle Difference Test for brahmi syrup, apple jam and apple jelly prepared by using citric acid and lemon juice powder as different acid sources do not show any significant differences. Only 8/18, 3/16 and 5/16 panelists could identify the samples correctly in brahmi syrup, apple jam and apple jelly, respectively. Most of the panelists preferred the product made by using lemon juice powder due to better mouth feel. The sale price of lemon juice powder including 20 per cent profit margin was computed to be Rs 185.14 per kg. The sale price of brahmi drink, apple jam and apple jelly prepared by using citric acid comes out to be Rs. 29.04, 43.39 and 51.55 per kg while the corresponding sale prices of products prepared from lemon juice powder were Rs. 29.08, 43.58 and 51.82 per kg of the product, respectively. Thus, the costs of production of products prepared by using citric acid and lemon juice powder were highly comparable. The technology if tested on pilot scales may open new avenues for the industry in the manufacture of various commercial products.

Key words: Lemon, Juice powder, Citric acid