Standardization of recipe and juice extraction method for preparation of ready-to-serve beverage from custard apple (*Annona squamosa* L.)

**SHALINI PILANIA, L.K. DASHORA AND VIRENDRA SINGH**

**ABSTRACT**

Custard apple (*Annona squamosa* L.) known as sitaphal is delicious and nutritionally valuable fruit grown at higher elevations (2000 MSL) in tropic. It is highly perishable in nature and available for short period from 1st week of October to third week of November. Being perishable with poor self life it needs quick disposal. Further, short duration of its availability as well as a good harvest during peak season creates a glut in the market. Consequently the growers are compelled to self their produce at low price, which causes economic losses to them. Considering the various point an experiment was conducted for value addition with custard apple fruit in different combinations and was observed that hot method + 15% blended juice of custard apple and lime (3:2) + 15% TSS + 0.2% acidity was found best with respect to colour (off white), taste, over-all acceptance and ascorbic acid.

**KEY WORDS**: Custard apple RTS, Method, Recipe, Juice extraction

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Correspondence to: SHALINI PILANIA, Department of Horticulture, Rajasthan College of Agriculture, Maharana Partap University of Agriculture and Technology, UDAIPUR (RAJASTHAN) INDIA
E.mail : qcishalini@gmail.com

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Authors’ affiliations:
L.K. DASHORA, College of Horticulture and Forestry, JHALAWAR (RAJASTHAN) INDIA
E.mail : dashoralk_3303@yahoo.com

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VIRENDRA SINGH, Department of Horticulture, Junagadh Agricultural University, JUNAGADH (GUJARAT) INDIA
E.mail : virendrahorti_2008@yahoo.com

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