



Original Research Article

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Studies on Keeping Quality of Preserved Guava Pulp during Storage

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ABSTRACT

This study was carried out to evaluate the best preservation methods and suitable variety for guava pulp preservation. For this the pulp of two guava varieties (L-49 and Lalit) were preserved with nine different treatments viz., potassium meta bi-sulphite 0.1% (T₁), sodium benzoate 0.1% (T₂), potassium meta bi-sulphite + sodium benzoate 0.05% each, sodium benzoate + potassium sorbate 0.05% (T₄), potassium meta bi-sulphite + potassium sorbate 0.05% each (T₅), potassium sorbate 0.025% (T₆), potassium sorbate 0.05% (T₇), potassium sorbate 0.1% (T₈) and frozen storage -20^o C (T₉), replicated four times under factorial complete randomized design. The results revealed that low temperature (-20^o C) storage was better with over all qualitative attributes viz., TSS, sugars, ascorbic acid, pH and L colour value higher and acidity, NEB and microbial count lower. Further, at ambient storage condition potassium meta bi-sulphite 0.1% and potassium sorbate 0.1% were effective in storage of guava pulp. Compared to Lalit and L-49 guava varieties pulp storage, Lalit possess low non enzymatic browning (NEB), L- colour value and microbial count during the entire storage period (up to 90 days).

Keywords

Guava pulp,
Preservation,
Ambient storage,
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