

STANDARDIZATION OF RECIPE AND DRYING METHOD FOR CANDY MAKING OF BER (ZIZYPHUSMAURITIANA L.) CV. UMRAN

P.N.KORE, VIRENDRA SINGH, KADU R.B, SANDIP MAKHMALE & LOKESH YADAV

Research Scholar, Department of Horticulture, Junagadh Agricultural University, Junagadh, India

ABSTRACT

The present investigation revealed that, candies treated with R₃ (80 % sugar solution + 1 % citric acid) showed maximum TSS (80.79 °Brix) and total sugar content (98.22%), whereas, the maximum titrable acidity (1.29%) and ascorbic acid content (25.30%) were observed in R₁ (60 % sugar solution + 1 % citric acid). The chemical characteristics like TSS, titrable acidity, ascorbic acid and total sugar content were obtained maximum intreatmentD₁ (Sun drying) in the candies in her during the entire storage periods. The treatment combination R₃D₁ (80 % sugar solution + 1 % citric acid and sun drying) recorded to have higher total sugar content (99.88%), whereas the paramount TSS (80.83 and 80.83 °Brix) and titrable acidity (1.30%) were recorded in treatments (R₃D₂ and R₃D₃) and R₁D₁, respectively.

KEYWORDS: Ber Candy, Recipe And Drying Methods