Authors:	Sunita (/browse?type=author&value=Sunita)
Advisor:	Gehlot, Rakesh (/browse?type=author&value=Gehlot%2C+Rakesh)
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Abstract: The present investigation entitled “Development and quality evaluation of crush and syrup from jamun (Syzygium cumini L.)” was carried out with the objectives to standardize processing technology for crush and syrup and also to evaluate quality of the products during storage. Fresh jamun fruits were analyzed for different physico-chemical parameters. Data show that jamun fruit had an average fruit weight (6.03 g), pulp weight (4.13 g/fruit) and stone weight (1.84 g/fruit), respectively. Chemical constituents of jamun fruits such as total soluble solids, total sugars and reducing sugars were found to be 9.73%, 5.74% and 4.66%, whereas acidity, pectin, anthocyanin and total phenols were analyzed to be (1.26%), (1.13%), (149 mg/100 g) and (277 mg/100 g), respectively. Bibliography Chemical constituents of jamun crush and syrup were analyzed just after processing at monthly interval during three months storage period. Jamun crush with 35 per cent pulp, 55 per cent TSS and 1.0 per cent acidity was highly acceptable (7.60) followed by crush with 35 per cent pulp, 55 per cent TSS and 1.2 per cent acidity (7.57). Jamun syrup with 45 per cent pulp, 68 per cent TSS and 1.0 per cent acidity was highly acceptable (7.77) followed by crush with 45 per cent pulp, 68 per cent TSS and 1.2 per cent acidity (7.71). Acceptability of jamun crush and syrup decreased significantly with increase in storage period, however, organoleptic scores of both the beverages remained above the acceptable level even after three months of storage. Total soluble solids, total and reducing sugars increased significantly, whereas acidity, anthocyanin and total phenols of jamun crush and syrup decreased significantly during three months storage period. In crush cost of production was maximum (Rs. 26.54/l) in recipe with 35 per cent, 55 per cent TSS and 1.2 per cent acidity and minimum (Rs. 23.21/l) in recipe with 25 per cent pulp, 55 per cent TSS and 1.0 per cent acidity. In syrup, cost of production was maximum (Rs. 35.07/l) in recipe with 45 per cent pulp 68 per cent TSS and 1.2 per cent acidity and minimum (Rs. 29.34/l) in recipe with 25 per cent pulp, 68 per cent TSS and 1.0 per cent acidity.

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