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Quality and evaluation of banana and kinnow fruit based RTS beverage as influenced by blending ratio and their storage study at different conditions

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ABSTRACT : A study was conducted to develop banana and kinnow based fruit beverage and its qualitative evaluation during storage. The TSS, acidity and optical density of banana and kinnow RTS beverage increased with increase in the level of banana juice ratio at different storage condition. The pH decreased with increase in the level of kinnow juice and pH values of the samples composition B_{70}:K_{30}, B_{60}:K_{40} and B_{50}:K_{50} after 90 days of storage were observed as 1.60, 1.41 and 1.20, respectively at refrigeration condition. The microbial growth increased during storage period irrespective of banana juice ratio at different storage condition. The ascorbic acid of the RTS samples was decreased during storage period. The minimum ascorbic acid of the sample of juice ratio of the fruits B_{70}:K_{30}, B_{60}:K_{40} and B_{50}:K_{50} after 90 days of storage were observed as 1.50, 2.00 and 2.60, respectively at refrigeration condition. The refrigeration storage method was found to be superior over other methods for storage of banana and kinnow based RTS beverage followed by BOD incubator and room temperature conditions.

KEY WORDS : Acidity, TSS, Ascorbic acid, Optical density, pH, Total plate count

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