



## Standardization of recipe for sweet orange and kokum blended RTS beverage preparation and storage

C.N. BYANNA\* AND I.N. DOREYAPPA GOWDA<sup>1</sup>

University of Agricultural Sciences, G.K.V.K., BENGALURU (KARNATAKA) INDIA

(Email : cn.byanna@yahoo.com)

**Abstract :** Investigation was carried out to standardize the recipe for preparation of sweet orange and kokum blended RTS beverage at processing laboratory in the Division of Post Harvest Technology, Indian Institute of Horticulture Research, Bengaluru from November, 2008 to June, 2009. Six treatments including control viz., sweet orange and kokum juices blended in the ratios of 97:3 , 95:5 , 92:8 , 90:10 , 88:12 and 100:0 (Control) respectively. In all the treatments, 15 per cent juice, 15<sup>o</sup> Brix and 0.3 per cent acidity was maintained and these were stored upto 180 days at ambient conditions. Among treatments, significantly highest TSS of 16.63<sup>o</sup> Brix, pH 3.24, titratable acidity 0.34 per cent, reducing sugars of 12.27 per cent, non-reducing sugars of 1.57 per cent, total sugars 13.32 per cent, ascorbic acid of 6.17 mg/100 g antioxidant activity of 21.47 mg/100 ml and non-enzymatic browning of 0.192 (at 440 nm) were recorded in RTS beverage of sweet orange and kokum blended juice ratios of 90:10, 97:3, 88:12, 95:5, 90:10, 95:5, 95:5, 88:12 and 88:12, respectively. During storage period, the TSS, acidity, reducing sugars and non-enzymatic browning were increased while pH, total sugars, non-reducing sugars, ascorbic acid and antioxidant activity were decreased. Sweet orange and kokum at the ratio of 88:12 of 15 per cent juice, 15<sup>o</sup> Brix and 0.3 per cent acidity was found to be best in sensory evaluation. The colour, consistency, flavour and over all acceptability scores were decreased from 0 days to 180 days of storage. Sweet orange and kokum blended RTS beverage had storage stability upto 6 months.

**Key Words :** Sweet orange, RTS, Kokum, Storage, Sensory evaluation

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\* Author for correspondence

<sup>1</sup>Indian Institute of Horticultural Research, BENGALURU (KARNATAKA) INDIA (Email : doreyappag@yahoo.com)