

RESEARCH PAPER

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## Sensory attributes of the squash made from bael and pineapple

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### SUMMARY :

Sensory attributes of the squash prepared from bael (*Aegles marmelos*) and pineapple (*Ananas comusus*) fruit juices was evaluated. Fruit juices of ripe bael and pineapple fruits were incorporated for the preparation of the squash at different levels where T<sub>0</sub> (100% bael juice), T<sub>1</sub> (75% bael and 25% pineapple juice), T<sub>2</sub> (70% bael and 30% pineapple juice), T<sub>3</sub> (60% bael and 40% pineapple juice) and T<sub>4</sub> (50% bael and 50% pineapple juice). Good quality squash can be prepared by blending 70 per cent bael and 30 per cent pineapple fruit juice (T<sub>2</sub>). Bael and pineapple fruits have good medicinal and nutritional properties like improvement of digestive system, anti- diabetic, pyretic, laxative, anti-oxidant, etc. It is seen that the organoleptic score of the squash prepared by blending 70 per cent bael and 30 per cent pineapple fruit juice was highest, i.e 7.82, followed by the treatment T<sub>1</sub>, T<sub>3</sub>, T<sub>0</sub> and T<sub>4</sub>.

**KEY WORDS :** Bael, Pineapple, Squash, Sensory

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