Studies on chemical composition of carrot and carrot-beetroot nectar during storage under ambient condition

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**SUMMARY :**

In recipe standardization of nectar from carrot and carrot-beetroot, the acceptance of carrot nectar was ranked first and carrot-beetroot obtained second position in acceptance. The recipe containing 20 per cent pulp, 14 per cent TSS and 0.3 per cent acidity was found best for nectar preparation from carrot. For carrot-beetroot nectar, the recipe containing 20 per cent carrot pulp, 14 per cent TSS with 1 per cent beetroot juice having 0.3 per cent acidity was found the best. After standardization of recipe for nectar prepared from carrot and carrot-beetroot, the acceptable nectar was kept for further storage study under ambient condition. Different preservatives i.e., potassium metabisulphite and sodium benzoate were also added to enhance the shelf-life of acceptable nectar. The observations for sensory qualities as well as for chemical composition were recorded at 30 days interval. The nectar prepared from carrot and carrot-beetroot remained acceptable only for 90 days under ambient condition. Total soluble solids (TSS), β-carotene and sugar : acid ratio in nectar showed a decreasing trend with increasing period of storage (0 to 90 days). The acidity, reducing sugar and total sugar in nectar showed an increasing trend with increasing period of storage (0 to 90 days). While, non-reducing sugar content in nectar showed an increasing trend from 0 to 30 days of storage.

**KEY WORDS :** Carrot, Carrot-beetroot, Nectar, Chemical composition, Storage, Ambient condition