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 T₀ (100% bael juice), T₁ (75% bael and 25% pineapple juice), T₂ (70% bael and 30% pineapple juice), T₃ (60% bael and 40% pineapple juice) and T₄ (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 (T₂). 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 T₁, T₃, T₀ and T₄.

KEY WORDS: Bael, Pineapple, Squash, Sensory