

# STUDIES ON THE FORMULATION OF CASHEW:ORANGE BEVERAGE BLEND

BY

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## ABSTRACT

Three varieties of Cashew apple (*Anacardium occidentale*) var. (Trinidad, Ullal and Batticaloa) that are abundant in the Batticaloa region were evaluated for their physical and chemical characteristics and for their organoleptic qualities. The variety Trinidad showed high ascorbic acid content of 286.23mg/100ml and the least was found in variety Batticaloa 248.95mg/100ml. The total soluble solids, titrable acidity as malic acid and pH were found to be varied among the varieties. The total soluble solid was ranged from 10 to 11 °Brix and the highest value was recorded in variety Batticaloa. The titrable acidity was ranged from 0.17 g per 100ml to 0.22 g per 100 ml of juice and the lowest value was found in variety Batticaloa.

The result of organoleptic evaluation revealed that the variety, Batticaloa was most preferred by the judges for taste, flavour and over all acceptability. Based on the organoleptic evaluation, the variety Batticaloa was selected for further experiments.

Cashew apple juice of variety Batticaloa was subjected in to five treatments to remove the astringency principle. The chemical characteristics and organoleptic quality of treated and untreated juices were evaluated. The treated juices showed a decrease in titrable acidity, total soluble solids and ascorbic acid content. Total soluble solids were found to be decreased in the range of 4.5 percent to 13.5 percent from the total soluble solids in un-treated juice. The steaming of cashew apples has caused 4.5 percent reduction in total soluble solids and clarification of the juice with gelatin or activated charcoal has caused 10 percent reduction in total soluble solids. The process of steaming and application of activated charcoal have caused a significant reduction in ascorbic acid content.

The results of organoleptic evaluation revealed that the juice from steamed cashew apple clarified with gelatin was mostly preferred by the judges for taste, flavour and overall acceptability.

The juice from, steamed cashew apple clarified with gelatin, most preferred by the panelists, was subjected to blending with orange juice in various proportion. The

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