

**A STUDY ON STORAGE STABILITY OF VALUE ADDED
PRODUCTS OF JAK FRUIT**



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Abstract

Value added horticultural products hold promises in holstering the national economy by salvaging the staggering post harvest losses at one end of the spectrum and on the other end by providing quality nourishment to consumer at affordable costs. During this study two value added products were developed, minimally processed fruitless and jak fruit bar and their storage stability were studied by analyzing changes in chemical, sensory and microbial characteristics. Minimally processed fresh cut fruit was prepared and packed in low density poly ethylene bags (LDPE) and cellophane bags and kept under refrigerator at 11°C. The fresh cuts in LDPE were spoiled after two days but fresh cuts in cellophane bags were remained as fresh up to five days. The storage stability of fresh cut jak fruit was evaluated at 3rd and 5th day storage periods and the results were compared with raw fruit. Significant changes in chemical parameters such as moisture content, acidity, ascorbic acid, pH, reducing sugar and total sugar were observed but no significant difference in sensory parameters of over all eating quality and significant difference for taste was observed. The fungal growth was found greater than bacterial growth in microbial analysis.

Jak fruit bar were prepared from varieties, varrican and chempavarrican, packed in polyethylene bags. The fruit bars were stored at room temperature ($34 \pm 2^\circ\text{C}$) for two months. Significant changes in chemical parameters such as moisture content, acidity, ascorbic acid, pH, reducing sugar and total sugar were observed in both bar samples. No difference in sensory parameters such as flavour, taste, colour, and over all acceptability was observed in fruit bar prepared from varrican but significant change in sensory parameters was observed in fruit prepared from chempavarrican. Comparatively less microbial colony was observed in fruit bar of varrican in microbial analysis.

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