

A STUDY ON STORAGE STABILITY OF JACK FRUIT BAR

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ABSTRACT

Jak fruit is consumed in its many forms as fresh fruits and in preserved forms; fruit bar is one of the preserved form of fruits. Experiments were conducted to develop a fruit bar from jak fruit and to select a suitable jak variety for fruit bar preparation based on storage stability. Jak fruit bars were developed from varieties Varriccan and Chempavarriccan (orange coloured pulp jak fruit) and packed in polythene bags of 40μ. The fruit bars were stored at room temperature (30±2°C) for two months. Storage stability was studied by analyzing changes in chemical and sensory parameters of preserved fruits. For the sensory study, the fruit bars were evaluated by 10 panelists under a well lighted room. Flavour, taste, colour and over all acceptability were analyzed during the storage period. Sensory evaluation studies revealed that there were no significant difference in sensory parameters in Varriccan fruit bar but significant changes were observed in Chempavarriccan fruit bar at two month of storage.

Chemical parameters such as titratable acidity, pH, ascorbic acid content, and total sugar were analyzed during the storage period. Ascorbic acid content was decreased with storage in both fruit bar samples the reduction was 4.32 to 3.95mg% in Varriccan variety and 3.96 to 3.47mg% in Chempavarriccan. The reduction of ascorbic acid was significant in both varieties Titratable acidity was increased from 0.13 to 0.16 mg in Varriccan and 0.14 to 0.17mg in Chempavarriccan. The increment in titratable acidity was significant in both varieties. The pH was decreased with two months of storage in both fruit bar samples and the reduction was 4.31 to 4.23 in Varriccan variety and 4.49 to 4.44 in Chempavarriccan. The reduction of pH was significant in both varieties. Total sugar content exhibit reducing trend in both fruit bar samples, in Varriccan variety the reduction level was 35.99 to 35.12% and 37.06 to 35.94% in Chempavarriccan variety. The reduction of total sugar content was significant in both varieties

Key words: Fruit bar, storage stability, sensory parameters.