

Standardisation and Quality Evaluation of Betel Leaf based Syrup

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ABSTRACT

The present study aimed to develop value added product such as syrup incorporating various proportions of betel leaf (*Piper betle* L.) along with lemon juice and ginger extract in varying composition. Organoleptic evaluation of all the treatments were carried among 15 judges and the best treatment selected from various treatments was T₁-BLE 90 %+ LJ 9 % + GE 1 %. The syrup was packed in glass bottles and stored for 3 months in refrigerated and ambient temperature. The nutritional composition of the syrup was carried in initially and at monthly intervals till 3 months. All the nutritional parameters seem to reduce as the storage period increased. The nutrients were more stable in refrigerated condition than the ambient temperature. The results of the present study suggest that betel leaves based syrup can be used as a value added product in Southeast Asia and also this can be done with incorporating other fruits in order to enhance the flavour and make it more consumers acceptable. Hence, the development of betel leaves syrup allows the consumers to enjoy the nutritional and therapeutical benefits of the leaves with a enhanced taste and ease of use.

Keywords: *Ambient temperature, Lemon, Refrigerated condition and Syrup, Tirur betel leaves.*