

# **Development and Storage Studies on Amla-Lemon Rts Beverage**

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## **ABSTRACT**

Amla Lemon RTS beverage was prepared by blending amla & lemon juice along with sugar. Black salt and jeera extract were added as flavouring agents and product was evaluated for best flavour and sensory evaluation performed by using 9-point hedonic scale. Storage studies were carried out at ambient and refrigerated temperatures. The product was regularly analyzed for TSS, acidity, vitamin C and browning changes. Decrease in vitamin C was comparatively slower at refrigerated temperatures than at ambient conditions as same with browning changes. Hence, the product is recommended to store at refrigerated temperatures for retaining better nutritional and quality attributes.

**Key Words:** *Acidity, Amla, Browning, Lemon, TSS, Vitamin C.*