Effect of Storage on Quality Parameters of Bottled Sugarcane Juice

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ABSTRACT

The study was conducted to control the sediments during storage for the production of good quality bottled pasteurized sugarcane juice. Work was carried out at Regional Agricultural Research Station, Anakapalli, with different treatments (Pasteurization, Stabilizing gum and Packing material) to study the characteristics in terms of TSS, pH, RS, TS, TA and Turbidity. Fresh sugarcane juice was extracted from the Variety 93A145 and preheated to 60 ^{0}C for 10 minutes. After cooling, stabilizing gum @ 1g/L was added and homogenized for 15 min, also kept for 1 h for settling and sodium benzoate @ 125 ppm was added to clear juice and the juice was sealed in bottles. The bottled juice was again pasteurized at 80 ^{0}C for 10 minutes. The samples were kept for storage studies at refrigerated (4 ± 2 °C) conditions. The result revealed that the quality of the juice can be maintained up to 90 days at refrigerated (4 ± 2 °C) conditions.

Keywords: *Pasteurization, Reduced sugar, Shelf life, Total soluble solids.*