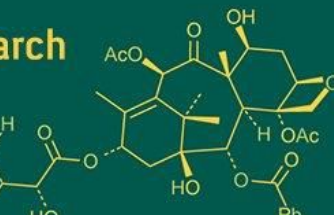
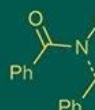


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Effect of different fruit and medicinal plant extract on ascorbic acid, acidity and pH of blended guava nectar

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Abstract

The present investigation entitled “Evaluation of blended guava nectar with different fruit and medicinal plant extract” was conducted for two consecutive years 2022-23 and 2023-24 in Laboratory Horticulture, College of Agriculture, Gwalior (M.P.). Guava (*Psidium guajava* L.) is one of the most common fruits in India. It belongs to family *Myrtaceae* and genus *Psidium* contains about 150 species. Guava also called the “Apple of Tropics” and “Poor man’s apple” and the guava fruit is normally consumed as fresh as a dessert fruit or in processed form as puree, juice, concentrate, jam, jelly, cheese, toffee, fruit flakes, squash, syrup, nectar, powder, wine and vinegar, ready to use snacks, drinks and dehydrated canned products. The processing of fruit in to various products is one of the best ways to reduce the losses. The fruit nectar is one of the most delicious products being prepared from fruit pulp. Blended nectar beverage based on blends of guava, aonla, aloe vera, tamarind, carambola, ginger, tulsi and pudina juice extracts receiving a considerable amount of attention reflecting a growing awareness of the potential of these products in the market place. Thus, beverages have high nutritional quality and increased energy value especially therapeutic properties into the beverages. These could be particularly useful in place where there is lack of food and improper nutrition. The experiment comprised of twenty-two treatments consisting of various concentration of edible fruit pulp and juice viz., aonla juice, tamarind pulp, aloe vera pulp, ginger juice, carambola juice, tulsi leaf extract and pudina leaf extract. The experiment was laid out in Completely Randomized Design (CRD). All the treatments were replicated thrice. Result concluded that the treatments consisting of different edible fruit pulp and juice of aonla juice, tamarind pulp, aloe vera pulp, ginger juice, carambola juice, tulsi leaf extract and pudina leaf extract were statistically influenced the chemical composition and sensory parameters of blended guava nectar. It was observed that the treatment T₁₆ - Guava pulp 94% + Carambola juice 6% was found the best treatment for preparation of blended guava nectar as compared to rest of treatments and it was also recorded the maximum chemical composition and sensory parameters of blended guava nectar.

Keywords: Guava nectar, Aonla juice, tamarind pulp, Aloe vera pulp, ginger juice, carambola juice, Tulsi leaf extract, pudina leaf extract and medicinal plant extract

Introduction

Guava (*Psidium guajava* L.) is one of the most common fruits in India. It is believed to be introduced in India early in the 17th century, it belongs to family *Myrtaceae* and genus *Psidium* contains about 150 species (Hayes, 1970) [8]. In India, Guava is cultivated in an area of 304 thousand hectares with production of 4433 thousand MT (Anonymous, 2021-22) [2]. Guava also called the “Apple of Tropics” and “Poor man’s apple” and the fruit consists of 20% peel, 50% flesh portion and seed core. It also contains 74-84% moisture, 13-26% dry matter, 0.8-1.5% protein, 0.4-0.7% fat and 0.5-1.0% ash and the fruit are considered as an excellent source of vitamin-C (299 mg/100 g) and pectin (1.15%). Guava fruit is normally consumed as fresh as a dessert fruit or in processed form as puree, juice, concentrate, jam, jelly, cheese, toffee, fruit flakes, squash, syrup, nectar, powder, wine and vinegar, ready to use snacks, drinks and dehydrated canned products. The processing of fruit in to various products is one of the best ways to reduce the losses (Lavanya *et al.*, 2018) [13]. The fruit nectar is one of the most delicious products being prepared from fruit pulp. Blended nectar beverage based on blends of guava, aonla, aloe vera, tamarind, carambola, ginger, tulsi and pudina juice extracts receiving a considerable amount of attention reflecting a growing awareness of the potential of these products in the market place.

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Thus, beverages have high nutritional quality and increased energy value especially therapeutic properties into the beverages. These could be particularly useful in place where there is lack of food and improper nutrition (Khan and Ayub, 2020) [12]. Food commodities like guava and underutilized medicinal fruit like aonla, aloe vera, tamarind, carambola, ginger, tulsi and pudina leaf extract are used for the beneficial effects and are being used to cure different degenerative diseases. Several fruit beverages are not preferred by the consumer due to their inherent acidic and astringent taste but the acceptance of these beverages can be increased by blending with guava fruits having acceptable taste and flavour (Gaikwad *et al.*, 2022) [6].

Materials and Methods

The present experiment was conducted in Laboratory Horticulture, College of Agriculture, Gwalior (M.P.). For the experiment, fresh guava fruits were collected from Dry land Horticulture Farm, Sirsod, College of Agriculture, Gwalior and fresh aonla fruits were collected from Krishi Vigyan Kendra, Gwalior, while tamarind and ginger was purchased from local market of Gwalior. Fresh Aloe vera, tulsi, pudina leaves and carambola fruits were collected from the nursery of College of Agriculture, Gwalior. The fruits were harvested along some pedicle to avoid spoilage of the fruit during storage. After procurement, the fruits were immediately brought to the laboratory of the Department of Horticulture, College of Agriculture, Gwalior for further treatments. The experiment comprised of twenty-two treatments consisting of various concentration of edible fruit pulp and juice *viz.*, aonla juice, tamarind pulp, aloe vera pulp, ginger juice, carambola juice, tulsi leaf extract and pudina leaf extract. The experiment was laid out in Completely Randomized Design (CRD). All the treatments were replicated thrice.

Results and Discussion

Ascorbic acid (mg/100ml)

The treatments consisting of edible fruit pulp and juice of

aonla juice, tamarind pulp, aloe vera pulp, ginger juice, carambola juice, tulsi leaf extract and pudina leaf extract were statistically influenced the chemical composition of guava nectar and result shows decreasing effect on ascorbic acid with different storage days. There was no significant difference was found at 0 days after storage. The maximum ascorbic acid (mg/100ml) was found in treatment T₁₆ - Guava pulp 94% + Carambola juice 6% and it was the best treatment for preparation of blended guava nectar. However, the minimum ascorbic acid (mg/100ml) was observed under treatment T₁ - Guava pulp 100% in first year, second year and in pooled at 0, 30, 60, 90 and 120 days after storage, respectively. The decreased in ascorbic acid content in nectar during storage might be due to the oxidation or irreversible of L ascorbic acid into dehydro ascorbic acid in the presence of enzyme ascorbic acid oxidase (ascorbinase) caused by trapped or residual oxygen in the bottles. The results are in confirmation with the results achieved by Chandra *et al.* (2018) [5], Vikram and Sikarwar (2018), Sharma and Sharma (2019) [15], Kausar *et al.* (2020) [10], Ahirrao *et al.* (2022) [1], Bhadouriya *et al.* (2022) [3] and Verma *et al.* (2024) [16].

Acidity (%)

There was no significant influenced recorded at 0 days after storage. The treatment T₁₆ - Guava pulp 94% + Carambola juice 6% was significantly superior treatment as compared to rest of treatments and it recorded the minimum acidity (%) at 0, 30, 60, 90 and 120 days after storage. However, the treatment T₁ - Guava pulp 100% recorded the maximum acidity (%) in first year, second year and in pooled at 0, 30, 60, 90 and 120 days after storage, respectively. This might be due to chemical reaction taking place between organic acids and pigments. This might also be due to the conversion of organic acid in to sugars. Findings are in agreement with those of Vikram and Sikarwar (2018), Kaushal *et al.* (2019) [11], Gill *et al.* (2020) [7], Sangani *et al.* (2021) [14] and Gaikwad *et al.* (2022) [6].

Table 1: Effect of blended guava nectar with different fruit and medicinal plant extract on ascorbic acid (mg/100ml)

Treatments detail	Ascorbic acid (mg/100ml)														
	I st Year					II nd Year					Pooled				
	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS
T ₁ - Guava pulp 100%	6.83	6.57	6.10	5.61	5.27	6.82	6.59	6.09	5.64	5.28	6.83	6.58	6.10	5.63	5.28
T ₂ - Guava pulp 98% + Aonla juice 2%	6.89	6.63	6.16	5.68	5.35	6.89	6.64	6.18	5.71	5.32	6.89	6.63	6.17	5.70	5.34
T ₃ - Guava pulp 96% + Aonla juice 4%	6.92	6.66	6.19	5.70	5.38	6.92	6.68	6.21	5.73	5.34	6.92	6.67	6.20	5.72	5.36
T ₄ - Guava pulp 94% + Aonla juice 6%	6.96	6.70	6.23	5.77	5.42	6.99	6.76	6.26	5.77	5.41	6.98	6.73	6.24	5.77	5.41
T ₅ - Guava pulp 98% + Tamarind pulp 2%	6.90	6.64	6.17	5.68	5.36	6.90	6.64	6.18	5.72	5.33	6.90	6.64	6.18	5.70	5.35
T ₆ - Guava pulp 96% + Tamarind pulp 4%	6.94	6.68	6.21	5.73	5.40	6.93	6.70	6.22	5.75	5.36	6.94	6.69	6.22	5.74	5.38
T ₇ - Guava pulp 94% + Tamarind pulp 6%	6.98	6.71	6.24	5.79	5.44	7.00	6.76	6.29	5.79	5.47	6.99	6.73	6.27	5.79	5.45
T ₈ - Guava pulp 98% + Aloe vera pulp 2%	6.84	6.58	6.11	5.62	5.28	6.83	6.60	6.10	5.64	5.29	6.83	6.59	6.10	5.63	5.29
T ₉ - Guava pulp 96% + Aloe vera pulp 4%	6.86	6.60	6.13	5.64	5.32	6.86	6.61	6.13	5.67	5.30	6.86	6.61	6.13	5.66	5.31
T ₁₀ - Guava pulp 94% + Aloe vera pulp 6%	6.88	6.62	6.15	5.66	5.34	6.87	6.63	6.15	5.69	5.31	6.88	6.62	6.15	5.68	5.32
T ₁₁ - Guava pulp 98% + Ginger juice 2%	6.85	6.59	6.12	5.63	5.31	6.84	6.60	6.11	5.65	5.30	6.85	6.60	6.12	5.64	5.30
T ₁₂ - Guava pulp 96% + Ginger juice 4%	6.87	6.61	6.14	5.65	5.33	6.86	6.62	6.15	5.68	5.30	6.87	6.62	6.15	5.66	5.32
T ₁₃ - Guava pulp 94% + Ginger juice 6%	6.89	6.63	6.15	5.67	5.35	6.88	6.63	6.17	5.70	5.31	6.88	6.63	6.16	5.69	5.33
T ₁₄ - Guava pulp 98% + Carambola juice 2%	6.91	6.65	6.18	5.69	5.37	6.90	6.64	6.20	5.73	5.34	6.91	6.65	6.19	5.71	5.35
T ₁₅ - Guava pulp 96% + Carambola juice 4%	6.95	6.69	6.22	5.75	5.41	6.98	6.72	6.25	5.76	5.38	6.97	6.70	6.24	5.76	5.40
T ₁₆ - Guava pulp 94% + Carambola juice 6%	6.99	6.72	6.25	5.80	5.45	7.04	6.77	6.34	5.85	5.52	7.01	6.74	6.30	5.83	5.49
T ₁₇ - Guava pulp 98% + Tulsi leaf extract 2%	6.70	6.50	5.99	5.50	5.20	6.68	6.53	5.92	5.55	5.23	6.69	6.52	5.95	5.53	5.22
T ₁₈ - Guava pulp 96% + Tulsi leaf extract 4%	6.74	6.53	6.06	5.53	5.22	6.75	6.57	6.03	5.58	5.27	6.75	6.55	6.04	5.56	5.24
T ₁₉ - Guava pulp 94% + Tulsi leaf extract 6%	6.78	6.55	6.08	5.57	5.24	6.80	6.59	6.09	5.60	5.27	6.79	6.57	6.08	5.59	5.26
T ₂₀ - Guava pulp 98% + Pudina leaf extract 2%	6.73	6.52	6.05	5.51	5.21	6.73	6.56	6.01	5.56	5.25	6.73	6.54	6.03	5.54	5.23
T ₂₁ - Guava pulp 96% + Pudina leaf extract 4%	6.77	6.54	6.07	5.54	5.23	6.75	6.57	6.06	5.59	5.27	6.76	6.55	6.06	5.57	5.25
T ₂₂ - Guava pulp 94% + Pudina leaf extract 6%	6.86	6.62	6.11	5.68	5.26	6.89	6.63	6.10	5.61	5.28	6.87	6.62	6.11	5.65	5.27
SEm ±	0.122	0.028	0.029	0.043	0.031	0.125	0.046	0.057	0.048	0.068	0.088	0.028	0.026	0.033	0.022
CD 5%	NS	0.081	0.084	0.123	0.089	NS	0.130	0.161	0.137	0.194	NS	0.083	0.075	0.097	0.066

Table 2: Effect of blended guava nectar with different fruit and medicinal plant extract on acidity (%)

Treatments detail	Acidity (%)														
	I st Year					II nd Year					Pooled				
	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS
T ₁ - Guava pulp 100%	0.354	0.457	0.562	0.657	0.723	0.354	0.456	0.558	0.658	0.715	0.354	0.456	0.560	0.658	0.719
T ₂ - Guava pulp 98% + Aonla juice 2%	0.339	0.436	0.547	0.647	0.702	0.342	0.437	0.545	0.651	0.701	0.341	0.437	0.546	0.649	0.702
T ₃ - Guava pulp 96% + Aonla juice 4%	0.332	0.432	0.538	0.642	0.694	0.337	0.434	0.538	0.645	0.695	0.335	0.433	0.538	0.643	0.695
T ₄ - Guava pulp 94% + Aonla juice 6%	0.324	0.416	0.534	0.635	0.685	0.326	0.417	0.536	0.636	0.685	0.325	0.416	0.535	0.635	0.685
T ₅ - Guava pulp 98% + Tamarind pulp 2%	0.338	0.435	0.541	0.647	0.700	0.340	0.437	0.540	0.649	0.697	0.339	0.436	0.541	0.648	0.699
T ₆ - Guava pulp 96% + Tamarind pulp 4%	0.329	0.424	0.536	0.641	0.688	0.328	0.426	0.537	0.642	0.691	0.328	0.425	0.537	0.641	0.690
T ₇ - Guava pulp 94% + Tamarind pulp 6%	0.322	0.410	0.532	0.634	0.680	0.322	0.412	0.533	0.635	0.684	0.322	0.411	0.532	0.635	0.682
T ₈ - Guava pulp 98% + Aloe vera pulp 2%	0.346	0.454	0.560	0.657	0.722	0.352	0.454	0.558	0.656	0.714	0.349	0.454	0.559	0.656	0.718
T ₉ - Guava pulp 96% + Aloe vera pulp 4%	0.344	0.445	0.555	0.652	0.717	0.348	0.446	0.555	0.654	0.710	0.346	0.446	0.555	0.653	0.714
T ₁₀ - Guava pulp 94% + Aloe vera pulp 6%	0.342	0.443	0.548	0.649	0.714	0.346	0.444	0.548	0.653	0.703	0.344	0.444	0.548	0.651	0.709
T ₁₁ - Guava pulp 98% + Ginger juice 2%	0.346	0.453	0.556	0.655	0.719	0.351	0.454	0.557	0.655	0.711	0.349	0.454	0.556	0.655	0.715
T ₁₂ - Guava pulp 96% + Ginger juice 4%	0.343	0.445	0.554	0.651	0.716	0.347	0.445	0.554	0.653	0.706	0.345	0.445	0.554	0.652	0.711
T ₁₃ - Guava pulp 94% + Ginger juice 6%	0.341	0.436	0.547	0.648	0.702	0.344	0.441	0.547	0.652	0.703	0.342	0.439	0.547	0.650	0.703
T ₁₄ - Guava pulp 98% + Carambola juice 2%	0.336	0.433	0.539	0.645	0.697	0.340	0.437	0.540	0.648	0.696	0.338	0.435	0.539	0.647	0.696
T ₁₅ - Guava pulp 96% + Carambola juice 4%	0.328	0.421	0.535	0.639	0.686	0.327	0.420	0.536	0.640	0.686	0.327	0.421	0.536	0.639	0.686
T ₁₆ - Guava pulp 94% + Carambola juice 6%	0.320	0.400	0.530	0.630	0.680	0.315	0.409	0.531	0.633	0.678	0.318	0.405	0.531	0.632	0.679
T ₁₇ - Guava pulp 98% + Tulsi leaf extract 2%	0.370	0.470	0.570	0.670	0.730	0.382	0.475	0.572	0.673	0.728	0.376	0.473	0.571	0.671	0.729
T ₁₈ - Guava pulp 96% + Tulsi leaf extract 4%	0.364	0.464	0.566	0.666	0.726	0.365	0.467	0.568	0.668	0.725	0.365	0.466	0.567	0.667	0.726
T ₁₉ - Guava pulp 94% + Tulsi leaf extract 6%	0.361	0.461	0.564	0.664	0.725	0.361	0.464	0.565	0.665	0.723	0.361	0.463	0.564	0.664	0.724
T ₂₀ - Guava pulp 98% + Pudina leaf extract 2%	0.367	0.468	0.567	0.668	0.728	0.373	0.470	0.569	0.669	0.727	0.369	0.469	0.568	0.668	0.727
T ₂₁ - Guava pulp 96% + Pudina leaf extract 4%	0.363	0.463	0.565	0.665	0.725	0.363	0.466	0.566	0.667	0.724	0.363	0.464	0.566	0.666	0.725
T ₂₂ - Guava pulp 94% + Pudina leaf extract 6%	0.347	0.452	0.553	0.653	0.714	0.349	0.448	0.555	0.656	0.713	0.348	0.450	0.554	0.655	0.714
SEM ±	0.012	0.004	0.004	0.005	0.005	0.014	0.005	0.004	0.004	0.004	0.009	0.003	0.003	0.003	0.003
CD 5%	NS	0.012	0.011	0.015	0.014	NS	0.013	0.012	0.011	0.012	NS	0.009	0.008	0.010	0.009

Table 3: Effect of blended guava nectar with different fruit and medicinal plant extract on Ph

Treatments detail	pH														
	I st Year					II nd Year					Pooled				
	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS	0 DAS	30 DAS	60 DAS	90 DAS	120 DAS
T ₁ - Guava pulp 100%	5.46	5.19	4.84	4.60	4.31	5.46	5.20	4.85	4.61	4.29	5.46	5.19	4.85	4.61	4.30
T ₂ - Guava pulp 98% + Aonla juice 2%	5.47	5.24	4.90	4.63	4.34	5.47	5.24	4.91	4.64	4.32	5.47	5.24	4.90	4.64	4.33
T ₃ - Guava pulp 96% + Aonla juice 4%	5.48	5.26	4.93	4.65	4.36	5.49	5.25	4.95	4.66	4.35	5.49	5.26	4.94	4.65	4.36
T ₄ - Guava pulp 94% + Aonla juice 6%	5.49	5.28	4.97	4.68	4.37	5.49	5.29	5.00	4.68	4.38	5.49	5.29	4.99	4.68	4.38
T ₅ - Guava pulp 98% + Tamarind pulp 2%	5.47	5.24	4.91	4.64	4.35	5.47	5.24	4.92	4.65	4.33	5.47	5.24	4.92	4.64	4.34
T ₆ - Guava pulp 96% + Tamarind pulp 4%	5.48	5.27	4.95	4.66	4.36	5.49	5.27	4.98	4.66	4.36	5.49	5.27	4.96	4.66	4.36
T ₇ - Guava pulp 94% + Tamarind pulp 6%	5.50	5.29	4.98	4.69	4.38	5.50	5.30	5.00	4.69	4.39	5.50	5.30	4.99	4.69	4.38
T ₈ - Guava pulp 98% + Aloe vera pulp 2%	5.46	5.19	4.85	4.61	4.32	5.46	5.20	4.85	4.61	4.30	5.46	5.20	4.85	4.61	4.31
T ₉ - Guava pulp 96% + Aloe vera pulp 4%	5.46	5.21	4.87	4.62	4.32	5.46	5.21	4.86	4.62	4.31	5.46	5.21	4.87	4.62	4.31
T ₁₀ - Guava pulp 94% + Aloe vera pulp 6%	5.47	5.23	4.89	4.63	4.33	5.47	5.23	4.89	4.62	4.31	5.47	5.23	4.89	4.63	4.32
T ₁₁ - Guava pulp 98% + Ginger juice 2%	5.46	5.20	4.86	4.61	4.32	5.46	5.20	4.86	4.61	4.30	5.46	5.20	4.86	4.61	4.31
T ₁₂ - Guava pulp 96% + Ginger juice 4%	5.46	5.22	4.88	4.62	4.33	5.47	5.22	4.87	4.62	4.31	5.47	5.22	4.88	4.62	4.32
T ₁₃ - Guava pulp 94% + Ginger juice 6%	5.47	5.23	4.89	4.63	4.34	5.47	5.23	4.90	4.63	4.32	5.47	5.23	4.90	4.63	4.33
T ₁₄ - Guava pulp 98% + Carambola juice 2%	5.48	5.25	4.92	4.64	4.35	5.48	5.25	4.93	4.66	4.34	5.48	5.25	4.93	4.65	4.35
T ₁₅ - Guava pulp 96% + Carambola juice 4%	5.49	5.28	4.96	4.67	4.37	5.49	5.28	4.98	4.67	4.37	5.49	5.28	4.97	4.67	4.37
T ₁₆ - Guava pulp 94% + Carambola juice 6%	5.51	5.30	4.99	4.70	4.38	5.52	5.31	5.01	4.71	4.40	5.51	5.31	5.00	4.71	4.39
T ₁₇ - Guava pulp 98% + Tulsi leaf extract 2%	5.42	5.15	4.79	4.55	4.25	5.40	5.14	4.78	4.53	4.24	5.41	5.14	4.79	4.54	4.25
T ₁₈ - Guava pulp 96% + Tulsi leaf extract 4%	5.44	5.17	4.80	4.57	4.26	5.43	5.16	4.80	4.56	4.25	5.44	5.16	4.80	4.57	4.26
T ₁₉ - Guava pulp 94% + Tulsi leaf extract 6%	5.45	5.17	4.82	4.59	4.29	5.45	5.18	4.82	4.58	4.27	5.45	5.18	4.82	4.59	4.28
T ₂₀ - Guava pulp 98% + Pudina leaf extract 2%	5.43	5.16	4.84	4.56	4.26	5.42	5.15	4.80	4.55	4.25	5.43	5.16	4.82	4.55	4.26
T ₂₁ - Guava pulp 96% + Pudina leaf extract 4%	5.45	5.17	4.81	4.58	4.27	5.44	5.17	4.81	4.57	4.26	5.44	5.17	4.81	4.58	4.26
T ₂₂ - Guava pulp 94% + Pudina leaf extract 6%	5.45	5.20	4.89	4.59	4.31	5.46	5.21	4.84	4.61	4.30	5.46	5.20	4.86	4.60	4.31
SEM ±	0.062	0.021	0.028	0.021	0.012	0.060	0.026	0.034	0.024	0.025	0.043	0.015	0.020	0.019	0.013
CD 5%	NS	0.060	0.080	0.060	0.033	NS	0.073	0.098	0.069	0.071	NS	0.045	0.059	0.056	0.038

pH

There was no significant influenced recorded on pH of blended guava nectar at 0 days after storage. The maximum pH was registered under treatment T₁₆ - Guava pulp 94% + Carambola juice 6% and it was significantly superior treatment as compared to rest of treatments. However, the minimum pH was recorded in treatment T₁₇ - Guava pulp 98% + Tulsi leaf extract 2% in first year, second year and in pooled at 0, 30, 60, 90 and 120 days after storage, respectively. It is apparent from the data that pH values showed decreasing trend with decreasing storage period. The retention in pH values during storage periods might be

due to increased hydrogen ion concentration (Gill *et al.*, 2020) [7]. The enhancement in acidity might be responsible for reduce in pH. This statement is justified in light of research carried out by Bogha *et al.* (2020) [4], Ahirrao *et al.* (2022) [11] and Gaikwad *et al.* (2022) [6].

Conclusion

Result concluded that the treatments consisting of different edible fruit pulp and juice of aonla juice, tamarind pulp, aloe vera pulp, ginger juice, carambola juice, tulsi leaf extract and pudina leaf extract were statistically influenced the chemical composition and sensory parameters of

blended guava nectar. It was observed that the treatment T₁₆ - Guava pulp 94% + Carambola juice 6% was found the best treatment for preparation of blended guava nectar as compared to rest of treatments and it was also recorded the maximum ascorbic acid (mg/100ml), minimum acidity (%) and maximum pH in blended guava nectar.

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