## **Development and Evaluation of a Ready- To - Serve Wood Apple *(Limonia acidissima L*.) Juice Mixture**

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Wood apple (*Limonia acidissima L*) plays an important role in food processing industry owing to its nutritional and food value. With the present day busy life style, there is a high demand for instant food products including wood apple in the market. The study was conducted to develop a ready - to - serve wood apple juice mixture pertaining the best organoleptic qualities. ‘ANK wood apple 01’, ‘ANK wood apple 02’ varieties and Accession No-17 were evaluated to select the best physical, nutritional and health properties for dry powder preparation. The final product was packaged in selected packaging materials to evaluate its shelf life. Wood apple Accession No-17 was selected as the best in terms of physical, nutritional and health properties for dry powder preparation from both categories viz. with seeds and without seeds. Wood apple dry powder with seeds was found to be the nutritionally richest source for instant wood apple juice mixture. Yield of the wood apple dry powder using fresh fruits was 15%. Two hedonic tests selected the, T5 from both categories with seeds and without seeds as the best recipe to develop a ready - to - serve wood apple juice mixture by evaluating color, texture, taste, aroma and overall acceptability.T5 with seeds (15g of wood apple dry powder with seeds, 10g of brown sugar and 1g of table salt dissolved with 100 ml of water) was confirmed by the paired preference test as the best treatment combination to develop the final product. It composed of 10.24% (dry weight basis) moisture, 3.25% fat, 7.32% ash and 5.17% crude protein. The quality parameters of the final product were within favorable range in all three packaging materials after one month of shelf life. The results show lot of promise of commercializing this ready-to-serve wood apple juice mixture.

Key words: *Composition, Hedonic tests, Ready-to-serve wood apple, , Shelf-life*