

# **STUDIES ON CERTAIN FOOD JUICES**

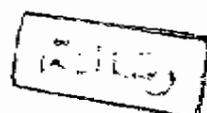
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**THESIS**



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**DEPARTMENT OF NUTRITION AND FOOD CHEMISTRY  
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- \*\* Applied Statistics.
- \*\* Food Microbiology.
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DEDICATION

TO THE HONOURABLE PROFESSOR

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## C O N T E N T S

	Page
* INTRODUCTION	1
* REVIEW OF LITERATURE	4
- Section (A) Guava Fruits	4
- Section (B) Orange Fruits	10
- Section (C) Tomato Fruits	18
* MATERIALS AND METHODS	23
- Materials	23
- Sampling	23
- Preparation of Juices	23
- Treatments of Prprepared Juices	24
- Methods	26
- Physical Properties	26
- Chemical Analysis	29
- Organoleptic Evaluation	34
- Statistical Analysis	34
* RESULTS AND DISCUSSION	35
I. Physical Characteristics	35
II. Chemical Characteristics	35

	Page
	Page
<b>PART (1) GUAVA PASTE</b>	
1. Changes in the physical and chemical properties with different treatments of guava paste during storage.	39
2. Changes in the physical and chemical properties of pasteurized guava paste during storage at 4°C.	44
3. Changes in the physical and chemical properties during storage at -20°C , with and without preheating of guava paste.	47
4. Rheological properties of stored and preserved guava paste.	51
5. Effect of storage conditions on the organoleptic tests of guava paste.	70
<b>PART (2) ORGANE JUICE</b>	
1. Changes in the physical and chemical properties during storage at room temperature with and without addition of sodium benzoate.	72
2. Changes in the physical and chemical properties of pasteurized orange juice during storage at 4°C .	77
3. Changes in the physical and chemical properties during storage at -20°C , with and without preheating of orange juice.	80
4. Effect of storage conditions on the organoleptic tests of Orange juice.	84

## PART (3) TOMATO JUICE

1. Changes in the physical and chemical properties during storage at . room temperature with and without addition of sodium benzoate.	86
2. Changes in the physical and chemical properties of pasteurized tomato juice during storage at 4°C.	91
3. Changes in the physical and chemical properties during storage at -20°C , with and without preheating of tomato juice.	94
4. Effect of storage conditions on the organoleptic tests of tomato juice.	98
* SUMMARY AND CONCLUSION	100
* REFERENCES	105
* ARABIC SUMMARY	-

## LIST OF TABLES

No.	<u>Title</u>	Page
1	The mean values of the physical and chemical characteristics of juices on fresh weight basis.	38
2	The mean values of effect of storage at room temperature on the chemical properties of guava paste.	42
3	The mean values of the effect of sodium benzoate treatment and storage at room temperature on the chemical properties of guava paste.	43
4	The mean values of the effect of pasteurization and storage at 4 °C on the chemical properties of guava paste.	46
5	The mean values of the effect of freezing and storage at -20 °C on the chemical properties of guava paste.	49
6	The mean values of the effect of preheating-freezing and storage at -20 °C on the chemical properties of guava paste.	50
7	Hysteresis behaviour of guava paste stored at room temperature	52
8	Consistency parameters of guava paste stored at room temperature.	53

No.	<u>Title</u>	Page
9	Hysterisis behaviour of guava paste preserved by adding sodium benzoate 0.1 gm% and stored at room temperature.	55
10	Consistency parameters of guava paste preserved by adding sodium benzoate 0.1 gm% and stored at room temperature.	56
11	Hysterisis behaviour of pasteurized guava paste stored at 4 °C.	58
12	Consistency parameters of pasteurized guava paste stored at 4 °C.	59
13	Hysterisis behaviour of frozen guava paste stored at -20 °C.	64
14	Consistency parameters of frozen guava paste stored at -20 °C.	65
15	Hysterisis behaviour of preheated and frozen guava paste stored at -20 °C.	67
16	Consistency parameters of preheated and frozen guava paste stored at -10 °C.	68
17	Effect of different treatments (room temperatures I; sodium benzoate II; pasteurization III; freezing -20 °C IV and preheating-freezing -20 °C V) on organoleptic characteristics of guava paste.	71

No.	Title	Page
18	The mean values of the effect of storage at room temperature on the physical and chemical properties of orange juice.	75
19	The mean values of the effect of sodium benzoate treatment and storage at room temperature on the physical and chemical properties of orange juice.	76
20	The mean values of the effect of pasteurization and storage at 4 °C on the physical and chemical properties of orange juice.	79
21	The mean values of effect of freezing and storage at -20 °C on the physical and chemical properties of orange juice.	82
22	The mean values of effect of preheating - freezing and storage at -20 °C on the physical and chemical properties of orange juice.	83
23	Effect of different treatments (room temperature I; sodium benzoate II; pasteurization III; freezing -20°C IV and preheating-freezing -20°C V), on organoleptic characteristics of orange juice	85
24	The mean values of the effect of storage at room temperature on the physical and chemical properties of tomato juice.	89

No.	Title	Page
25	The mean values of the effect of sodium benzoate treatment and storage at room temperature on the physical and chemical properties of tomato juice	90
26	The mean values of the effect of pasteurization and storage at 4 °C on the physical and chemical properties of tomato juice	93
27	The mean values of the effect of freezing and storage at -20 °C on the physical and chemical properties of tomato juice.	96
28	The mean values of the effect of preheating-freezing and storage at -20 °C on the physical and chemical properties of tomato juice	97
29	Effect of different treatments (room temperature I, sodium benzoate II; pasteurization III; freezing -20 °C IV and preheating-freezing -20 °C V), on organoleptic characteristic of tomato juice	99

LIST OF ILLUSTRATIONS

<u>Figure No.</u>	<u>Title</u>	<u>Page</u>
1	Shear stress-shear rate curves of guava paste stored at room temperature	54
2	Shear stress-shear rate curves of preserved guava paste by sodium benzoate 0.1 gm % stored at room temperature	57
3	Shear stress-shear rate curves of pasteurized guava paste stored at 4 <sup>o</sup> C	60
4	Shear stress-shear rate curves of frozen guava paste stored at -20 <sup>o</sup> C	66
5	Shear stress-shear rate curves of preheated and frozen guava paste stored at -20 <sup>o</sup> C	69