

## Identifying a suitable method to reduce the astringency in cashew apple juice and formulation of Cashew : Orange beverage blends

K M Jawath\* and K Premakumar

*Department of Agronomy, Faculty of Agriculture, Eastern University, Sri Lanka*

The Cashew apple, variety Batticaloa is highly abundant and preferred in the Batticaloa region. Cashew apple juice of variety Batticaloa was subjected in to five treatments (clarification of Juice from un-steamed apple with charcoal, clarification of Juice from steamed apples with gelatin, clarification of Juice from un-steamed apple with gelatin, Juice from steamed apples and control) to remove the astringency principle. The chemical characteristics and organoleptic quality of treated and untreated juices were evaluated. The treated juices showed a decrease in titrable acidity, total soluble solids and ascorbic acid content. Total soluble solids were found to be decreased in the range of 4.5 percent to 13.5 percent from the control juice. The steaming of cashew apples has caused 4.5 percent reduction in total soluble solids and clarification of the juice with gelatin or charcoal has caused 10 percent reduction in total soluble solids. The process of steaming and application of activated charcoal have caused a significant reduction in ascorbic acid content.

The results of organoleptic evaluation revealed that the juice from steamed cashew apple clarified with gelatin was mostly preferred by the panelists for taste, flavour and overall acceptability.

The juice, from steamed cashew apple clarified with gelatin was blended with orange (*Citrus sinsensis*) juice in various proportions. The proportions were 100:0, 70:30, 60:40, 50:50 and 40:60 (cashew apple juice to orange juice). The blended and un blended juices were subjected to chemical and organoleptic evaluation. A significant decrease in pH and ascorbic acid content was observed in blended juices with the increase in the proportion of orange juice. The titrable acidity and total soluble solids increased significantly with the increase in the proportion of orange juice. The result of organoleptic evaluation revealed that the blends 60:40 and 50:50 were most preferred by the panelists for taste, flavour and overall acceptability.

\* [herefordj2002@yahoo.com](mailto:herefordj2002@yahoo.com)