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### **Preparation of jujubes from locally available fruits**

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Jujubes are traditional western candies; exist with sweet taste and unique rubbery nature. Water melon, pineapple and wood apple are readily available in dry zone of Sri Lanka and underutilized during their seasons. Present study was conducted to develop Jujubes incorporated with Watermelon (*Citrullus vulgaricus*), Pineapple (*Ananas comosus*) & Wood apple (*Feronia limonia*). Further, studies were undergone to determined the most acceptable formula for Jujubes and evaluate the shelf life. Jujubes were studied under three different combinations of sugar, pulp and gelatin contents. Selected ripen fruits were blended to get fruit pulp of 35%, 37%, and 39% (W/W %). It was mixed with Sugar of 35%, 40.5%, and 45%, liquid glucose (42°DE) to boil up to 82° Brix and eventually mixed with 3.1%, 5%, and 7% of Gelatin dissolved solution and left to cool. During cooling, colors and citric acid were added and allowed to settle down in oiled mould to form Jujubes. These Jujubes were subjected to sensory, chemical, and microbiology analyses. Sensory evaluations (seven points hedonic scales) were conducted to find out the best formulation in terms of Color, Texture, Taste, Flavor and overall acceptability. The combination of 5% of gelatin content, 37% of pulp and 40.5% of sugar content was sensed by most of the panelist as best formula. Results of the ranking test showed that 47% of panelist preferred the develop Jujubes; in contrast 53% selected commercial available Jujubes. After 5<sup>th</sup> week watery nature was observed due to hygroscopic properties of the product and titrable acidity also gradually increased. However, negligible aerobic plate count, yeast and mould were observed during that period. The results revealed that Jujubes can be prepared from Watermelon, Pine apple and Wood apple with satisfactory consumer acceptability and kept for five weeks.

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