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(54) Title of the invention : PRESERVATIVE FREE KIWI JUICE ACIDIFIED SUGARCANE JUICE POWDER AND PROCESS FOR PREPARING THE SAME

(51) International classification	:A23L0002390000, C13B0020160000, A61K0009160000, A23L0002080000, A23L0002440000	(71) <b>Name of Applicant :</b> <b>1)DEVINA VAIDYA</b> Address of Applicant :PRINCIPAL SCIENTIST DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY, Y S PARMAR UNIVERSITY OF HORTICULTURE AND FORESTRY NAUNI, SOLAN HIMACHAL PRADESH-173230 Himachal Pradesh India <b>2)MANISHA KAUSHAL</b> <b>3)ANIL GUPTA</b>
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(57) Abstract :

Present invention discloses a cane sugar juice product in dry powder form, which is 100% free of any chemical preservatives, but still shows excellent stability and shelf-life owing to synergistic effect of molecular level interaction of the phytomolecules of cane juice and kiwi juice. The powder is prepared by blending 75-85% (v/v) optimally 80% sugarcane juice and 15-25%, optimally 20% kiwi juice and subjecting the juice blend to spray drying in very quick and efficient manner by encapsulation using maltodextrin as a drying agent. The process has significant economic advantages being simple and cost-effective as no freeze drying is needed to preserve color and taste. The reconstitution of spray dried juice is done by addition of 11-21% water, optimally 16.60 per cent.

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