

(54) Title of the invention : A PROCESS FOR PREPARATION OF BEETROOT JUICE CONCENTRATE AND PRODUCTS THEREOF

<p>(51) International classification :A23L0002080000, A23L0019100000, A23L0027100000, A23L0002040000, A23L0019000000</p> <p>(86) International Application No :NA Filing Date :NA</p> <p>(87) International Publication No : NA</p> <p>(61) Patent of Addition to Application Number :NA Filing Date :NA</p> <p>(62) Divisional to Application Number :NA Filing Date :NA</p>	<p>(71)Name of Applicant : 1)DR. RAKESH SHARMA Address of Applicant :Permanent Address: VPO Kot, Tehsil-Ghumarwin, District- Bilaspur, Himachal Pradesh, Pin-174028 Department address: Associate Professor Food Science and Technology, Dr YS Parmar University of Horticulture & Forestry, Nauni, Solan, Himachal Pradesh - 173230 Bilaspur ----- -----</p> <p>2)KANCHAN BHATT Name of Applicant : NA Address of Applicant : NA</p> <p>(72)Name of Inventor : 1)DR. RAKESH SHARMA Address of Applicant :Permanent Address: VPO Kot, Tehsil-Ghumarwin, District- Bilaspur, Himachal Pradesh, Pin-174028 Department address: Associate Professor Food Science and Technology, Dr YS Parmar University of Horticulture & Forestry, Nauni, Solan, Himachal Pradesh - 173230 Bilaspur ----- -----</p> <p>2)KANCHAN BHATT Address of Applicant :Permanent address: Ward No. 7, Anthwal Bhawan, Near Power House Mohalla, Pauri, Pauri Garhwal (246001) Uttarakhand, India, Department Address: Ph. D Scholar, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh – 173230 Pauri Garhwal ----- -----</p>
---	--

(57) Abstract :

ABSTRACT The present invention discloses a process for preparation of beetroot juice concentrate and products thereof. The concentrate preparation process comprises steps of sorting, washing, peeling and slicing the beetroot into 3mm thick slices, the beetroot slices further undergoes steam blanching with acidified water containing 4.5% citric acid for 3 minutes. The blanched mass is grated and subjected to ultrasonification at 45 kHz at 25±2oC for 15 minutes. Further, the ultrasonicated mass is treated with 4.5% pectinase and 1.6% cellulase enzyme for about 240 minutes at 35°C, which enhances the quality and yield of product, finally the juice is extracted using hydraulic juice press and concentrated up to 65.12°B TSS in rotary vacuum evaporator at 30°C. Packing and storage of concentrate, utilization of concentrate for enrichment of food products like drink, muffins and yoghurt, Storage study of the products i.e. concentrate and value added products for quality and shelf-life.

No. of Pages : 32 No. of Claims : 6