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(57) Abstract :

The present invention discloses a process for the preservation of the sugarcane juice. The method involves the use of acidulant that is 0.04% Orthophosphoric acid for the adjustment of pH to 4.00, without altering the taste, flavor and acidity of the fresh juice, Followed by heating of juice to 60°C, Hot filling in pre-sterilized bottles and finally pasteurization at 90°C for 15 minutes. The present invention helps in the preservation of juice without addition of any preservatives. Using present methodology, the juice can be preserved for about 90 days in ambient conditions (25-28°C) and for about 150-180 days in Refrigerated conditions (4-5°C). Further the invention involves the determination of Polyphenol oxidase (PPO) activity, colorimetric evaluation and measurement of sensory parameters after 3 months of preservation.

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