

Development and storability evaluation of blended beverages prepared from aonla, aloe vera, ginger and lemongrass

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ABSTRACT

An investigation was made to develop a quality blended ready-to-serve beverage prepared from aonla, Aloe vera ginger lemongrass. Standardization of blend combinations based on sensory evaluation revealed that the RTS formulation containing aonla (30%) + Aloe vera (35%) + ginger (25%) + lemon grass (10%) achieved the highest overall acceptability score. During eight weeks of ambient storage, significant physico-chemical changes were observed in the optimized RTS beverage. Total soluble solids increased from 13.0% to 14.6%, acidity rose from 0.24% to 0.35%, reducing sugars increased from 3.13% to 3.85% and total sugars increased from 11.01% to 11.45%, while non-reducing sugars declined from 7.87% to 7.60%. A gradual but statistically significant reduction in vitamin C content was recorded, decreasing from 18.01 to 17.88 mg/100 ml. Sensory evaluation indicated a decline in organoleptic quality during storage; however, the RTS beverage remained acceptable up to eight weeks under ambient conditions.

Keywords: Blended RTS beverage, organoleptic quality, physico-chemical properties, storability