

CHEMICAL AND SENSORY CHARACTERISTICS  
OF NATURAL GUAYABANO JUICE  
IN ALUMINUM POUCH

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## ABSTRACT

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The study was conducted to develop a natural guayabano fruit juice of high nutritional value and highly acceptable sensory characteristics at a competitive price. Aluminum pouch was used as the packaging material.

Five guayabano juice preparations composed of 20, 25, 30, 35 and 40 percent concentrations were made. The processing methods involved fruit selection; washing; blanching; peeling, coring and deseeding; juice extraction and mixture preparation; hand filling of guayabano juice into 250 ml aluminum pouches; pasteurization and sealing.

Results of sensory evaluation showed that increasing guayabano juice concentration increases the general acceptability of the product. For the purpose of attaining acceptable preparation at a lower price, sample containing 30% guayabano juice was used for storage and consumer evaluation.

Ascorbic acid retention due to processing was 83% at 2.87 mg/100 ml ascorbic acid. No changes in all sensory attributes were observed after 33 days of storage at ordinary condition. Likewise, no further decrease in ascorbic acid was observed.

Natural guayabano juice was significantly more acceptable than commercially available juice based on the evaluation of laboratory panel. Results of consumer evaluation showed that the prepared product is very acceptable and the consumer would tend to buy the product very often. Natural guayabano juice was significantly preferred



by consumer than commercially available juice in terms of degree of likeness and frequency of purchase of the product.

The price of guayabano juice was ₱ 5.00 per 250 ml pouch.

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