



Physico-chemical Characteristics of Bottle Gourd and Strawberry Blended Toffee

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Abstract: The present study was designed to develop mixed toffee from bottle gourd and strawberry and to study the changes in chemical composition and acceptability of blended toffee during storage at ambient temperature. The physico-chemical analysis of toffee in ambient condition showed that toffees prepared from 100 per cent bottle gourd pulp recorded the highest mean L* value of 55.67 and b* value of 24.61 whereas, those prepared from 100 per cent strawberry pulp recorded the highest mean value for a* (8.08). The highest mean moisture content (14.71%), fibre content (3.00%) and ash content (0.60%) were recorded in toffees exclusively prepared from strawberry whereas, the lowest mean value of 10.41 per cent, 1.85 per cent and 0.19 per cent were recorded in bottle gourd toffees, respectively. The maximum mean value of TSS, acidity and ascorbic acid were recorded in toffees containing whole strawberry pulp and minimum mean value were recorded in toffees having whole bottle gourd pulp. With the advancement in storage period, a decreasing trend was recorded in fibre, acidity and ascorbic acid contents. On the basis of sensory evaluation, the blended toffee prepared from the combination 30:70:: Bottle gourd : Strawberry was adjudged as the best. Therefore, bottle gourd can be blended with strawberry for preparation of high quality and nutritious fruit based toffee.

Keywords: Bottle gourd, Strawberry, Toffee, Evaluation, Storage
