



## Standardization of Tamarind Ready-to-Serve and Syrup

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**Abstract:** An attempt was made to utilize tamarind pulp for the preparation of tamarind RTS and syrup. The chemical compositions and changes in chemical constituents of syrup during storage at ambient temperature have been studied. Results showed that TSS, titratable acidity and sugar content increased, where as ascorbic acid decreased. The result revealed that organoleptically acceptable tamarind RTS could be prepared from tamarind pulp by using a recipe of 15 per cent juice + 15 per cent TSS + 0.3 % acidity + 0.5% salt + cardamom (1 capsule) found better quality compared to other recipe with respect to overall acceptability (4.48 out of 5 Scores). The syrup having 40% juice + 70% TSS + 1.5% acidity + 0.5% salt was superior to other recipes. The tamarind syrup retained its characteristic colour, aroma and taste upto 3 months of storage at room temperature.

**Key Words:** Nutritional quality, Organoleptic evaluation, RTS, Storage, Syrup, Tamarind

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