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Xanthan gum: Stabilizer and emulsifier for future in guava-watermelon blended squash

J Shankaraswamy
Amity International Centre for Post Harvest Technology and Cold Chain Management, India

Guava fruit juices are pleasant when diluted with other tropical fruit juices due to its too acidic or strongly flavored and less colored nature, thus blending offers the opportunity to adjust sugar and acid ratios and eliminates some defects in juice quality or nutritional attributes by proper combination of juices and further adjustments in ingredients and to provide texture, mouth feel of beverage by xanthan gum additive at various concentration standardized for storage stability. Guava-watermelon squash at different ratio (50:50, 75:25, 25:75) of pulp blending level containing 40˚Brix TSS and 1% of acidity were prepared with incorporation of different concentrations of xanthan gum, an exocellular polysaccharide produced by obligatory aerobic bacteria *Xanthomonas campestris* to investigate the effect on different ingredients in the product quality and stability during 180 days of storage. There were little changes in quality parameters, TSS, pH, titratable acidity, ascorbic acid during the storage and 0.5% w/w of xanthan gum gave stability to the product during storage. Blended guava-watermelon squash (75:25) having 0.3% of xanthan gum, 40˚Brix TSS, 1% acidity showed highest overall acceptability during the storage period with proper emulsification and storage stability

Biography

J Shankaraswamy has completed his PhD from Junagadh Agricultural University and honored with Chancellor's Gold Medal for his overall performance in early induction of flowering with excellent post harvest fruit quality attributes for processing and export in Kesar mango and he has completed his Master's degree in post harvest technology of horticultural crops and he has contributed immensely in fruit and vegetable based blended beverages development. He has served for different institutes as a Professor. He has published more than 30 papers in reputed journals and 3 books, 2 book chapters and several popular articles on recent burning problems in fruits and vegetables and underutilized horticultural crops processing. Currently he is working on development of nano-fruit beverages, nano-edible coating and nano-encapsulation.

shankara.swamy@gmail.com

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