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## Preparation and storing constancy assessment of orange lemonade drink

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The orange lemonade drink was prepared in which different concentrations of preservatives (sodium benzoate and potassium metabisulfite) were added along with 10% sugar while some samples were sugar free in order to obtain the best combination. These samples were studied for physicochemical (pH, % acidity, TSS, ascorbic acid, reducing sugar and non reducing sugar) and organoleptic evaluation (color, flavour, taste and overall acceptability). The results were studied and compared after interval of 15 days for total of 90 days storage period at room temperature. Ascorbic acid content decreased in all the samples during storage. The minimum loss in ascorbic acid content was observed in T8 (27.01%) and maximum in T0 (50.28%). Increase in titratable acidity was observed during storage. Maximum increase was observed in T6 (30.34%) while the minimum increase was observed in T1 (10.45%). pH was slightly decreased during storage. Maximum decrease was observed in sample T5 (3.82%) while minimum decrease was observed in sample T3 (1.25%). TSS was increased and maximum increase was observed in sample T4 (13.3%) and minimum in T3 (4.04%). Reducing sugar increased during storage. Maximum increase was observed in T7 (22.36%) while minimum in T4 (9.30%). Non reducing sugar considerably decreased. Maximum decrease was noticed in T0 (73.3%) while minimum in T4 (22.2%). Sugar acid ratio decreased during storage. Maximum decrease was observed in T5 (15.97%) while minimum in T0 (2.98%). Organoleptically for color factor, T7 obtained maximum score (7.20) while minimum was obtained by T0 (6.57). Results for statistical analysis for 90 days storage and internal comparison were found significant ( $P < 0.05$ ).

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