

## ASCORBIC ACID IN SWEET ORANGE JUICE

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### ABSTRACT

Juice was extracted from Blood red and Rubby red varieties of sweet orange after proper trimming, sorting, and washing. The juice was preserved by thermal processing and chemical preservatives. The juice was packed in coloured and plain bottles, and was stored at prevailing room temperature and 40°F. Juice preserved by the addition of chemical preservatives gave better results than preserved by heat. Products stored at 40°F was liked more by consumers than stored at prevailing room temperature. The retention of ascorbic acid was more in coloured bottles than plain bottles. Among the two varieties, Rubby red variety for single strength juice was found superior to Blood red.

### INTRODUCTION

In our country the demand for drinks is very great, particularly in summer season. Drinks from abroad such as 7-up, CocaCola and others have less food values than drinks prepared from fruit juices. Moreover, a lot of foreign exchange is spent on the import of these drinks.

Sweet oranges such as Blood red, Rubby red, Valencia late, feuter early and Jaffa are grown abundantly in this region. The markets are glutted with fruit during the peak season and thus wasted due to the limited use and less knowledge of food science in our country.

The consumers are becoming nutrients concieousness, and prefer those drinks which have high nutritive value. Preservation of juice is one of the remedies to avoid the wastage of fruits.