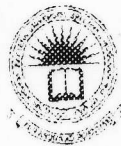


**QUALITY EVALUATION OF JAM PREPARED FROM RIPENED
TOMATO AND CAPSICUM.**



BY

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ABSTRACT

Research study was carried out to investigate the best combination of ripened tomato and capsicum pulp levels for the jam production which can enhance the spicy taste of tomato jam. In this study, ripened capsicum pulp at different levels were added to different levels of ripened tomato pulp for the preparation of jam.

Treatments are as follows T₁: tomato (100g) + capsicum (0g), T₂: tomato (70g) + capsicum (30g), T₃: tomato (60g) + capsicum (40g), T₄: tomato (50g) + capsicum (50g). Physico-chemical analysis vs. pH, Titratable acidity, total soluble solids, moisture content, ash content and sensory analysis were conducted for each treatment of the jam. The pH, titratable acidity, total soluble solids, moisture content, ash content and sensory evaluation were significantly different ($p < 0.05$) among the treatments. The pH was significantly different. The moisture content and titratable acidity decreased with added capsicum level. Sensory evaluation was conducted using a sensory panel consisting of 20 semi trained panelists. The color, taste, texture, aroma and overall acceptability were evaluated using a Nine-point hedonic scale. In the sensory analysis, T₂ has higher overall acceptability.

It could be concluded that we can use ripened pulp of tomato (70g) + capsicum (30g) for the commercial production which has pH 4.7, TSS 70.5 Brix°, ash content 0.47347, titratable acidity 6. Physical and chemical properties of jam prepared by using the pulp obtained from ripened tomato and capsicum indicate the potentiality of ripened tomato and capsicum pulp for jam production which is mostly acceptable. Therefore, ripened tomato and capsicum pulp possesses great potential for jam making and is safe for human consumption. Further development of ripened tomato capsicum jam to a commercial purpose is recommended.

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