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(57) Abstract :

PREPARATION OF FRUIT BAR AND SAUCE USING MORINDACITRIFOLIA ABSTRACT Morinda citrifolia (Noni) has been used in folk medicine for over 2000 years its every part like roots, stem, bark, leaves, flowers and fruit is utilized in various combinations for herbal remedies. Recently, the fruit is in high demand as food supplement or alternative herbal medicine for different kind of illnesses. The fruits are edible, but don't have a nice taste or smell. Hence, noni fruit was used to prepare noni fruit bar and sauce. Noni fruit bar was prepared using pineapple pulp and noni pulp blended with coconut sugar to overcome the strong flavour of noni and also to improve nutritional value of fruit bar, pineapple and noni fruit pulp were used at different concentrations. Coconut sugar added to improve taste of the final product. Noni chilli sauce was prepared using noni pulp and green chilli. Accordingly, samples of noni fruit bar and noni sauce were formulated. The formulated noni-based fruit bar and sauce samples were organoleptically analyzed for quality attributes like color, appearance, flavour, texture, taste and overall acceptability. The organoleptic evaluation of fruit bar indicated that sample having 80 percent noni pulp, 20 percent of pineapple pulp and 20 percent coconut sugar scored highest rank on the 9 point hedonic scale and the organoleptic evaluation of noni green chilli sauce indicated the sample having 95 percent and 5 percent of green chilli scored highest rank on the 9 point hedonic scale.

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