

Conference Abstract

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Corresponding author:

Zeenat Munaf. Department of Food
Science and Technology, Jinnah
University for Women, Karachi
Pakistan
P: +92 3248214653
E: zeenatingaria@gmail.com

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Conference Abstract

UTILIZATION OF BEETROOT BY-PRODUCT (PEELS) TO PRODUCE HIGH DIETARY FIBER JAM

Syeda Aliza Hassan Zaidi and Zeenat Munaf

Department of Food Science and Technology, Jinnah University for Women, Karachi
Pakistan

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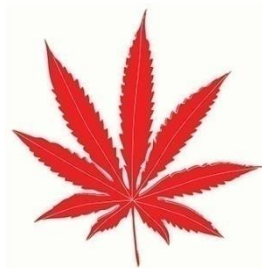
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ABSTRACT

The objective of this work was to develop Associate in nursing innovative nutrient with organic process properties yet as appealing organoleptic qualities. For this a jam was ready on a basis of peels to that was additional the water, sugar, preservative, thickening agent while not the addition of any conservatives. The preparation of the merchandise concerned many trials till the optimum formula was found. The final product were then submitted to sensory analysis that exposed the panelists preference for the jam with beetroot peel in addition, some tests were evaluated to characterize the merchandise in terms of soluble solids, consistency, pH, consistence and time period. The results obtained from sensory evaluation showed that jam of beetroot peel characterized by its higher taste and odor, gave higher scores in appearance and overall acceptability.



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