

Quality characteristics and storage stability of sea buckthorn berry aloe gel beverage blend

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ABSTRACT : For centuries the *Aloe vera* plant has been exulted for its medicinal properties. It is proposed to be of benefit for the digestive and immune systems, as well as having healing effects on the skin. The present study was undertaken to develop a ready to serve (RTS) beverage using *Aloe vera* gel and sea buckthorn berries. *Aloe vera* gel (25%), seabuckthorn berry juice (30%), sugar (25%), and citric acid (0.1%) were mixed to prepare the blend with TSS of 13°Brix. The product was bottled, pasteurized, and stored at room temperature. The quality characteristics and storage stability of the berry juice (BJ) was compared with berry juice aloe gel beverage (BJAB). Time-dependent analysis was carried out up to four months for various physicochemical parameters, antioxidant profile, microbial quality and sensory acceptability. The BJAB exhibited superior quality characteristics compared to BJ both in fresh and in stored samples. The BJ was acceptable upto 3 months and BJAB for 4 months. The results indicate that nutraceutical rich aloe gel and berry juice can be utilized to develop nutritional and tasty functional fruit beverage with improved quality.

Key Words : Beverage, nutraceutical, sea buckthorn berry, aloe vera, functional food.