

## Physico-chemical analysis of spray dried kinnow powder

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■ Research chronicle : Received : 28.04.2018; Revised : 15.05.2018; Accepted : 23.05.2018

### SUMMARY :

The experiments to produce powder from kinnow juice were conducted at three different blends of maltodextrin with kinnow juice such as (35:65,37.5:62.5,40:60) and with another blend of maltodextrin and sucrose with kinnow juice (40:10:50) at three feed temperatures such as 23<sup>o</sup> C, 26<sup>o</sup>C and 29<sup>o</sup>C and at three inlet temperatures such as 143<sup>o</sup>C, 146.5<sup>o</sup> C and 150<sup>o</sup>C using spray drying technique. The physico-chemical properties investigated were: total soluble solids, vit-C content, citric acid content and total sugars. The best results of total soluble solids and vitamin -C content (mg/100g) were found for 37.5:62.5 blend and total sugars (g/ml) was found for 35:65 blend. The titrable acidity (%age) was best for 40:60 blend. For another blend of (40:10:50) malto-dextrin and sucrose with juice, the titrable acidity was minimum.

**KEY WORDS :** Total soluble solids , Kinnow, Maltodextrin, Vit-C, Powder, Spray drying

**How to cite this paper :** Juyal, Dhruv (2018). Physico-chemical analysis of spray dried kinnow powder. *Internat. J. Proc. & Post Harvest Technol.*, **9** (1) : 15-20. DOI: 10.15740/HAS/IJPPHT/9.1/15-20. Copyright@ 2018: Hind Agri-Horticultural Society.