

## Development and quality evaluation of unripened mango and *Aloe-vera* RTS (ready to serve) beverage

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### SUMMARY :

The present research work was undertaken to develop the technology for development and quality evaluation of unripened mango and *Aloe vera* RTS beverage prepared from unripened mango juice and *Aloe vera* juice and to study the changes in chemical composition and sensory qualities of the RTS with different proportions of juice of unripened mango and *Aloe vera* held at the department of Agricultural Process Engineering, K.K Wagh College of Agriculture Engineering and Technology. Different treatments were used for the study using different proportion of juice of unripened mango and *Aloe vera* namely T<sub>1</sub>, T<sub>2</sub> and T<sub>3</sub>. On the basis of sensory score and physio-chemical composition we found that treatment T<sub>3</sub> (60:40) was found best.

**KEY WORDS :** RTS, Chemical analysis, Sensory evaluation

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