Development and Quality Evaluation of “Sweet Potato Jam Blended with Carrot”

Ashish Nalinde, Ashish Mhaske, Nikhil Bhagwat, Swapnil Borale, Sachin Jadhav

1Prof. AshishNalinde( Dept. of Food Science and Technology), Dr. Ulhas Patil College of Food Technology
2, 3, 4, 5Undergraduate Student, Dr. Ulhas Patil College of Food Technology Jalgaon (MS), India

Abstract: The present study was carried out with the objective to prepare jam by incorporation of roots and tuber vegetables (sweet potato and carrot) and to assess the acceptability and nutritive value of the products prepared. Jam is prepared from fruits and vegetable pulp by boiling with sufficient quantity of sugar to a moderately thick consistency. Three different jams were produced by different concentration (sweet potato, carrot) respectively: T1 (50%, 50%), T2 (25%, 75%) and T3 (75%, 25%). The developed products underwent a sensorial analysis that revealed that (75%, 25%) jam was globally better accepted. However, the chemical analysis of selected sample. The chemical analysis of sweet potato jam blended with carrot was analyzed and it was found that contains Energy value 278 Kcal/100gm, carbohydrate 69.56, total sugar as sucrose 49.88.

Keywords: Sweet potato, carrot, nutrition, blended, pulp

1. Introduction

Jam is a semi-solid food product, obtained upon cooking of fruits and vegetable pulp with sugar, citric acid and pectin. Jam can be defined as an intermediate moisture food prepared by cooking sugar with fruit pulp, pectin, acid and other ingredients to a sensibly consistency. According to fruit product order the total soluble solid (TSS) content of the jam should be 68.5Brix.[5-10] According to the specification of the Codex Alimentarius Commission the finished jam should content more than 65% TSS. Sugar constitute more than 40% of total weight and 80% of total solid in jam.[7] Good jam has a soft even consistency without distinct pieces of fruit, a bright colour, good flavor and a semi-jelled texture that is easy to spread but has no free liquid.[9-13] Fruits are important foods with excellent nutritional and functional properties. Populations that consumes diet rich in fruits and vegetables have significantly lower rates of many types of cancers.[12]

Sweet potato (ipomoea batatas) is a dicotyledonous plant which belongs to the family of convolvulaceae.[4] Sweet potato or shakarand is not botanically related to the potato; the chief resemblance between the two crops is that both have edible tubers of about the same size. The tuber are form below the ground and are usually of an elongated shape, but some times more nearly spherical. The outer skin is either white or a shade of red or purple. The inner flesh is usually white, or in some varieties yellow, and it is rich in vitamin A. the nutritive value of the sweet potato is mostly in its starch content. it is also contains some free sugar which gives the tuber its sweet taste and a small amount of protein.[11] Orange flesh sweet potato is a potential source of dietary pro-vitamin A as it contains carotenoids. The predominant component of carotenoids is beta-carotene and it possesses the highest vitamin A activity among carotenoids.[1] Sweet potatoes are good sources of vitamins C and E as well as dietary fiber, potassium, and iron, and they are low in fat and cholesterol. It serves as an important protein source for many world populations and is an important source of starch and other carbohydrates the human body needs.[14] Purple sweet potato has a high nutritional value due to its abundance of phytochemicals beneficial to human health.[8]

Carrot is a root vegetable it belongs to Apiaceae family and botanical name Daucus carota and Genus Daucus. Carrot is globally important vegetable crop that provides essential bioactive constituents such as carotenoids, anthocynins and other phenolic compounds. Carrot is do not supply important sources of calories in human diet but provide significant dietary fiber and nutrients in the form of phytochemicals such as carotenoids, anthocynins and other phenolic compounds. Carrot supply significant amount of dietary vitamin A intake through α- and β carotene. The B vitamins including thiamin, riboflavin, niacin, pantothenic acid, folate and vitamin B6 are found in carrot in appreciable quantities when compared with other commonly consume vegetables. Due to the presence of these compounds carrot is considered as a functional food with potential health benefits for human. Carotenoids are well known as important micronutrients for human health due to their antioxidant properties. Frequent consumption of carotenoids is proven to have protective effect against cancer, cardiovascular diseases, cataract formation and age related muscular degeneration.[6]

Citric acid is essencial to accurate balance, which is required in jam and jellies preparation. For the replacement of citric acid lime and lemon juice can be used in jam preparation because lemon and lime juices have grater amount of citric acid[16] Therefore The sweet potato and carrot jam are enriched in vitamin A, carbohydrate and as well as potassium, iron, and they are low in fat. So we are justified that our product is also helpful for health beneficial.

Objective

1) To evaluate and improve the quality of product.
2) To analyse the chemical and nutritional components of product.
3) To access the acceptability and nutritive value of the product prepared.
2. Material and Method

The present investigation on “Development and Quality Evaluation of “sweet potato and carrot jam” was undertaken at the Department of Food Science and Technology, Dr. Ulhas Patil College of Food Technology, Jalgaon. The details of the materials and methods followed were indicated here under

Preparation of sweet potato pulp
Firstly matured sweet potato were collected from the local market of Jalgaon and washed thoroughly in tap water. And then the sweet potato is cut using knife and blanch for pressure cooker because using the pressure cooking there structure is soft and easily extract the pulp. After cooking remove the outer skin of sweet potato. The obtained fruit pulp was grinded in food processor used for preparation of jam.

Preparation of Carrot Pulp
Firstly matured and damaged free carrot were collected from the local market of Jalgaon and washed thoroughly in running tap water. Then peel the carrot using hand peeler and after peeling carrot is blanch by using pressure cooker because using the pressure cooker there structure is soft and easily extract the pulp. After the blanching obtained pulp is grinded in food processor used for preparation of jam.

Then both blends is mix properly and cooked on flame and addition of sugar, when sugar dissolved completely, citric acid was added and stirred, after stirring pectin was added. The jam is ready when the TSS is 68 Brix. And prepare jam is filled into clean, dry, wide-mouthed jars or bottles and stored are refrigerator temperature.

Table 2: Standardized incorporated ratio of sweet potato jam blended with carrot, For 1 kg

<table>
<thead>
<tr>
<th>Sr.No.</th>
<th>Ingredients</th>
<th>Quantity (gm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Sweet potato pulp</td>
<td>800gm</td>
</tr>
<tr>
<td>2</td>
<td>Carrot pulp</td>
<td>200gm</td>
</tr>
<tr>
<td>3</td>
<td>Sugar</td>
<td>530gm</td>
</tr>
<tr>
<td>4</td>
<td>Citric acid</td>
<td>1gm</td>
</tr>
<tr>
<td>5</td>
<td>Pectin</td>
<td>1gm</td>
</tr>
<tr>
<td>6</td>
<td>Rose essence</td>
<td>3 to 4 drps</td>
</tr>
</tbody>
</table>

Chemical Analysis
The chemical analysis was done by using standard procedure. The Estimation of ash content is carried out by using muffle furnace method.[3] The Estimation of moisture content is carried out by using oven drying method.[3]. Titrable acidity is carried out by using titration method. Estimation of total sugar as sucrose is determined [15] Energy was calculated by using the formula Energy (Kcal) = (CHOgm%×4)-(total fat%×9)+(protein gm%×4) for factorial method[2]. T.S.S. is determined by using hand refractometer.

Sensory Analysis of sweet Potato jam blended with Carrot
Sensory evaluation is carried out on the Sweet potato jam blended with carrot by semi trained panel with the help of 9 point hedonic scale method. The sweet potato jam blended with carrot is prepared with the incorporation of sweet potato and carrot pulp and other basic ingredients. This sample is prepared because the gaining of highest rating on semi trained panel for this sample. A color, Consistency, taste, flavor and overall acceptability is evaluated by using 9 point hedonic scale method. For the present study is focus on the development of high nutrition value of jam.

3. Result and Discussion

Sensory evaluation of sweet potato jam blended with carrot
The result is obtained from sensory evaluation of sweet potato jam blended with carrot is incorporated with sweet potato and carrot pulp was influenced by different concentration. All the formulation is done by using recorded sample T3. Because the gaining highest rating of the panel for T3 sample. T3 sample color, taste, flavor, consistency and appearance is respectively 8.1, 7.9, 8.1 and 8.0. 7.9 this data is indicate the overall acceptability of jam is good.

Table 3: Mean of Hedonic scale score

<table>
<thead>
<tr>
<th>Attributes</th>
<th>Trial 1</th>
<th>Trial 2</th>
<th>Trial 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Color</td>
<td>7.2</td>
<td>7.4</td>
<td>8.1</td>
</tr>
<tr>
<td>Taste</td>
<td>7.6</td>
<td>7.6</td>
<td>7.9</td>
</tr>
<tr>
<td>Flavor</td>
<td>7.4</td>
<td>7.3</td>
<td>8.1</td>
</tr>
<tr>
<td>Consistency</td>
<td>7.2</td>
<td>5.8</td>
<td>8.0</td>
</tr>
<tr>
<td>Appearance</td>
<td>7.4</td>
<td>7.6</td>
<td>7.9</td>
</tr>
<tr>
<td>Overall acceptability</td>
<td>7.3</td>
<td>7.1</td>
<td>8.0</td>
</tr>
</tbody>
</table>
Chemical analysis of sweet potato jam blended with carrot

Chemical analysis of sweet potato jam blended with carrot was conducted of sample which is more acceptable in sensory scale evaluation. i.e. T3 sample is more acceptable for hedonic scale rating. After the gaining highest rating sample is estimate the nutritional value of jam. The carrot is added because increase the nutritional value of jam and also increase the color of the product.

### Table 4: Chemical composition of jam

<table>
<thead>
<tr>
<th>Sr.No</th>
<th>Parameter</th>
<th>Result</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Energy</td>
<td>278</td>
<td>Kcal/100 g</td>
</tr>
<tr>
<td>2</td>
<td>Carbohydrate</td>
<td>69.56</td>
<td>g/100 g</td>
</tr>
<tr>
<td>3</td>
<td>Total Sugar as sucrose</td>
<td>49.88</td>
<td>g/100 g</td>
</tr>
<tr>
<td>4</td>
<td>Ash</td>
<td>3</td>
<td>%</td>
</tr>
<tr>
<td>5</td>
<td>Moisture</td>
<td>26</td>
<td>%</td>
</tr>
<tr>
<td>6</td>
<td>Acidity</td>
<td>0.3</td>
<td>%</td>
</tr>
<tr>
<td>7</td>
<td>T.S.S</td>
<td>67</td>
<td>Brix</td>
</tr>
</tbody>
</table>

4. Conclusion

The results of this investigation are in line with previous research on the benefits of fruits and vegetables and their beneficial health effects of lowering risks for chronic conditions such as cardiovascular disease. This study provides some support for the benefits of including fruits and vegetables in the regular diet, including potentially meaningful changes in risk factors. Sweet potato and carrot mixed can successfully be incorporated for the development of Sweet potato and carrot jam to provide health benefit to the consumers. Its sensory quality attributes such as colour, flavour, taste, mouth-feel, consistency and overall acceptability was analysed and its overall is accepted.

5. Acknowledgement

I wish to express my sincere gratitude to my research guide Er. Ashish Nalinde for there invaluable guidance and support and also thankful to the Principal of Dr. Ulhas Patil College of Food Technology jalgaon for granting the permission to conduct this project and providing the expert and technical guidance.

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Author Profile

Assistant Professor Ashish Nalinde (Dr. Ulhas Patil College of Food Technology Jalgaon)

Ashish Mhaske student of Dr. Ulhas Patil College of Food Technology Jalgaon

Nikhil Bhawat student of Dr. Ulhas Patil College of Food Technology Jalgaon

Swapnil Borale student of Dr. Ulhas Patil College of Food Technology Jalgaon

Sachin Jadhav student of Dr. Ulhas Patil College of Food Technology Jalgaon