BEVERAGE OF BAEL FRUIT

Salient features	➢ Bael(*Aegle marmelos*) pulp was liquefied into juice using pectinase enzyme hydrolysis ➢ Obtained bael beverage had 4.3 pH, 0.32% acidity (as per citric acid) and 14.1 °brix soluble solids ➢ The beverage was orange-brown in color and acquired most of bael fruit's flavor ➢ Bael beverage was highly nutritious, with 21.8 mg GAEAC/mL (gallic acid antioxidant capacity) and 2.8 mg BCE/mL (β-carotene equivalent) total carotenoid ➢ Sensory analysis revealed good product acceptability
Advantages	✓ The enzyme catalyzed juice extraction improves yield ✓ Opens up a path for increasing utilization of an underexplored tropical fruit (bael) ✓ The fruit beverage is highly nutritious with rich amount of antioxidants and carotenoids ✓ The product has attained good sensory acceptance
	 **Bael beverage obtained enzyme assisted juice extraction from pulp**
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More information

Publications

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