Title Storage longevity of passion fruit squash

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Abstract

The present investigation was conducted to determine the shelflife of both yellow passion fruit (*Passiflora edulisf jlavicarpa* Degrener) squash and purple passion fruit (*Passiflora edulis* Sins) squash in the laboratory ofPomology and Post Harvest Technology, Faculty of Horticulture, Pundibari, Coach Behar during the year 2007-08 with four treatments replicated four times. Observation on TSS revealed a gradual decrease in subsequent month for both yellow and purple passion fruit squash. The acidity value of different treatments for the yellow and purple passion fruit squash were found to show an increasing trend with increase in storage period. The ascorbic acid content was recorded maximum in T_3 (250 ml juice + 460g sugar +290 ml water + 1g citric acid +0.6 g KMS as preservative) for yellow passion fruit squash and in T_4 (250mI juice + 475g sugar +275 ml water +2.5 g citric acid +0.75 g sodium benzoate as preservative) for purple passion fruit squash. Regarding the mould count after six months of storage, T_3 was found best treatment for both for yellow and purple passion fruit squash. It was observed that the hedonic score for yellow and purple passion fruit squash was decreasing during storage. The yellow passion fruit squash prepared with treatment combination (T_3) and the purple passion fruit squash with the treatment combination (T_4) were the best treatments for organoleptic quality during storage.