



## **STUDY ON ACCEPTABILITY OF BITTER GOURD- AMLA-LEMON FUNCTIONAL BEVERAGE AT AMBIENT TEMPERATURE**

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The study was carried out on acceptability of bitter gourd-amlalimon functional beverage. Different formulations of functional beverage (13:0:0, 8:2:3, 6:4:3 and 5:5:3) of bitter gourd: lemon: amla were evaluated for sensory and microbial properties for the period of two months storage at ambient temperature ( $30\pm 20^{\circ}\text{C}$ ). Results of sensory evaluation at 60 days indicated that scores for all sensory parameters were declined during storage. Findings of microbial study performed at monthly interval revealed there was no microbial growth up to two months of storage in all beverage formulations. Considering the results obtained from microbial analysis and organoleptic evaluation, it was concluded that functional beverage prepared with 6% bitter gourd juice+ 4% lemon juice+3% amla juice was found as most acceptable beverage formulation than other formulations with better retention of all sensory attributes and microbial qualities and it could be stored for two months at ambient temperature ( $30\pm 20^{\circ}\text{C}$ ) without any significant quality changes.

**Keywords:** *Functional beverage, bitter gourd, amla, lemon, microbial and sensorial parameters*