

**DEVELOPMENT OF READY TO SERVE
BEVERAGE BY USING GINGER WITH LIME**

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ABSTRACT

Beverage industries always search for fruits to produce juices, blends and cordials. Producing ready-to-serve beverages now move to new concepts such as using vegetables, herbal plants and spices. People expect the easiness in every aspects of their living style. Ready-to-serve beverage is the best solution for those people. There is no any preparation after buying the ready serve product and it can be consumed as such. Ginger (*Zingiber officinale*) is an important spice as well as an important herbal plant which have many medicinal properties. Lime (*Citrus aurantifolia*) is widely grown and serving as one of the most abundant source of vitamin C and antioxidants which are beneficial to human health. Objective of this investigation was to develop a lime added ginger ready-to-serve beverage. Three preliminary trial were carried out to find out preferable level of ginger, best level of lime and best combination of lime and ginger. Best ginger and lime combination was determined by sensory evaluation using 20 semi trained panelists and five point hedonic scale. Ginger 120 mL (6%), Lime 43.75 mL (2.2%), Sugar 250 g (12.5%) was the best recipe out of three recipes. Physiochemical properties and microbial properties were determined for the selected product. Shelf life studies of final product was carried out by analyzing pH, TSS, and TA % at 7 days intervals for 1 and half months period and TPC at 14 days interval for 1 and half months. P^H, TSS, TA % shows significant different with the storage time. TPC was less than the standard limits. All the data were analyzed by using MINITAB 17 statistical software. Based on the results, it can be concluded that Ginger 120 mL (6%), Lime 43.75 mL (2.2%), Sugar 250 g (12.5%) recipe has the highest sensory attributes with 1 and half months of storage period.

Key words: Ginger, Lime, Ready-to-serve, Sensory Evaluation