

Development of Ready to Serve Beverage by Using Ginger (*Zingiber officinale*) with Lime (*Citrus aurantifolia*)

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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 trials 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 panellists and five point hedonic scale. Ginger 120 mL (6%), lime 43.75 mL (2.2%), sugar 250 g (12.5%), and water 1750 mL (87.5%) was the best recipe out of three recipes. Physico-chemical properties and microbial properties were determined for the selected product. Shelf life studies of final product was carried out by analysing pH, total soluble solids, and titratable acidity at 7 days intervals for 1 and half months period and microbial analysis at 14 days interval for 1 and half month. PH, total soluble solids, titratable acidity shows significant different with the storage time. Microbial amount was less than the standard limits. All the data were analysed by using MINITAB 17 statistical software. Based on the results, it can be concluded that ginger 6%, lime 2.2%, sugar 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