

PRODUCTION AND QUALITY EVALUATION OF FRUIT JUICE FROM BLENDS OF LOCAL APPLE (MALAY ROSE-APPLE) (*SYZYGIUMMALACCENSE*) AND PINEAPPLE (*ANANASCOMOSUS*)

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ABSTRACT

*Production and evaluation of fruit juice from Malay-rose apple (*Syzygiummalassence*) and pineapple (*Ananascosmosus*) juice blends was studied using single strength pineapple juice as the control. The samples were analyzed for vitamins, minerals, microbial, and physicochemical properties. The pineapple juice (control) sample had the highest value of vitamins, followed by blended fruit juice sample and then Malay rose apple. Results of the mineral composition showed that there were significant differences among the samples ($p < 0.05$) with pineapple having (12.63mg) calcium, (0.43mg) magnesium, (74.67mg) potassium and (0.05mg) sodium, Malay rose apple had (11.53mg) calcium, (3.11mg) magnesium, (103.33mg) potassium and (1.02mg) sodium. While the fruit juice blend had (20.55mg) calcium, (68.23) magnesium and (87.57mg) potassium. The results showed that the microorganisms in the sample were mainly *Saccharomyces cerevisea* (yeast), *micrococcus spp* and *lactobacillus* (bacteria).*

KEYWORDS: *Fruit Juice, Pineapple, Malay Rose-Apple, Proximate, Physicochemical, Microbial*

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