



# Agricultural Journals

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# **Czech J. Food Sci.**

## **Aggarwal P., Michael M.:**

# Effect of replacing sucrose with fructose on the physico-chemical sensory characteristics of kinnow candy

Czech J. Food Sci., 32 (2014): 158-163

We determine the effect of substitution of sucrose with fructose on the physico-chemical composition and sensory characteristics of kinnow candy. Candy was prepared with peel using sucrose and fructose at the ratio of 100:0, 0:100, 75:25, 50:50, and 25:75 with 70 ° B of TSS. Organoleptically, the candy prepared with 100% fructose proved the best but the candy prepared with 25:75 of sucrose to fructose was equally good. The least acceptable was the candy prepared with 100% sucrose, as it had a dull appearance and slight crystallisation was observed during storage. Moisture, acidity and ascorbic acid decreased while total soluble solids, reducing and total sugars and limonin increased with no change in ash content of the candies during four months of storage.

## Keywords:

limonin; organoleptical characteristics;  
bitterness; flavour; texture

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