

Freezing Storage of Flesh Annona squamosa

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SUMMARY

Fruit maturity at 70% was found to be better than those at 90% in either flesh removal or puree making. When storing at low temperatures, puree retains better appearance and flavor than flesh. In addition, storage at -20°C was better than at -10°C . It is recommended that puree should be processed at 70% fruit maturity and stored frozen at -20°C in sealed cases. Under this condition, both appearance and flavor can be maintained for 60 days and retain commercial value.

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