Heating for 5min till temp: 90 °C is reached

Addition of 10% Green tomato Juice

Preparation of sugar syrup (14 °Brix)

Pasteurization at 90 °C for 1 min

Homogenization in homogenizer

Addition of emulsifier (pectin) and citric acid

Addition of sodium benzoate with thorough continuous stirring

Hot filling in glass containers BB (brown glass container) (350 mL) and WB (white glass container) (200 mL)



Brown & White

Glass containers

Storage at refrigerated temperature (4±1 °C)

Quality monitoring of α-Tomatine rich RTS Beverage (microbiological, sensory, physiochemical, tomatine levels)

Fig 1:Flow chart showing the process of preparation of α-Tomatine rich RTS-beverage



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Fig 2:A. Changes in total phenolic content and B. Changes in antioxidant property of α-Tomatine rich RTS stored in different containers at LT (4±2 **°**C) condition.

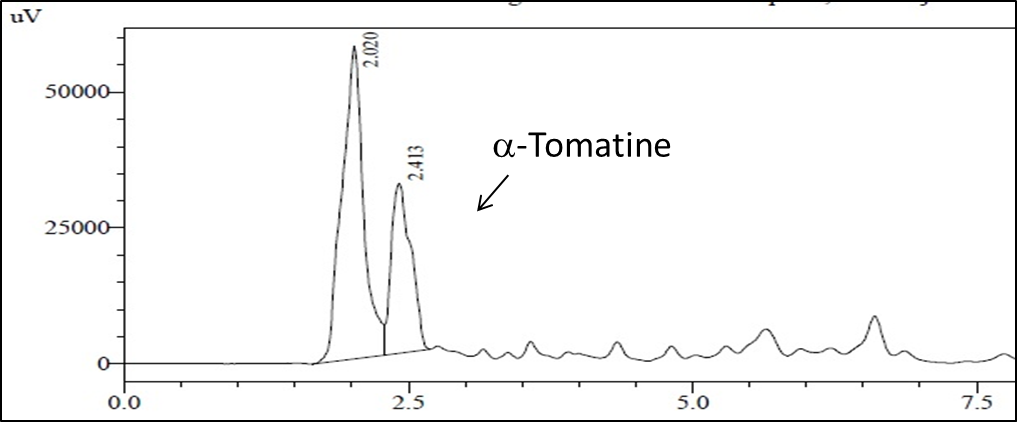


Fig 3A. Standard α-Tomatine chromatogram

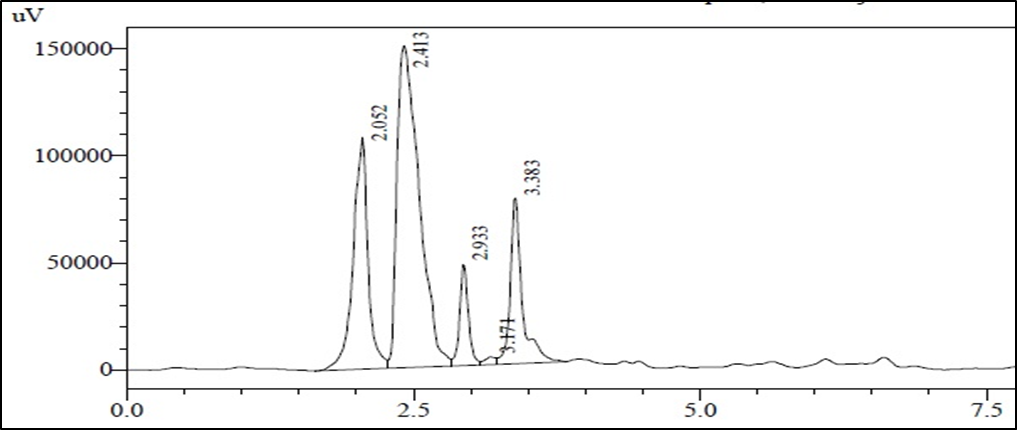


Fig 3B. The α-tomatine chromatogram of green tomato juice.

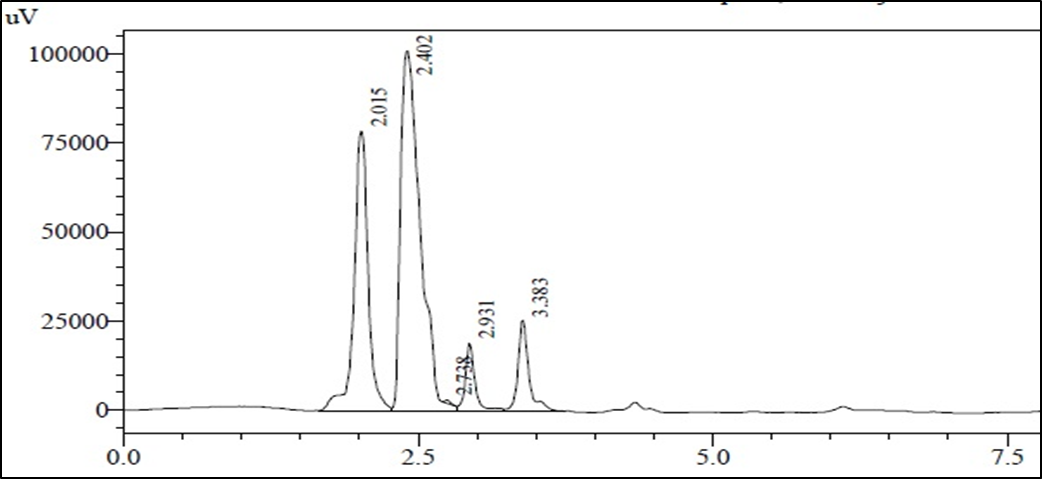


Fig 3C. Initial α-Tomatine chromatogram of RTS beverage (0 th day).

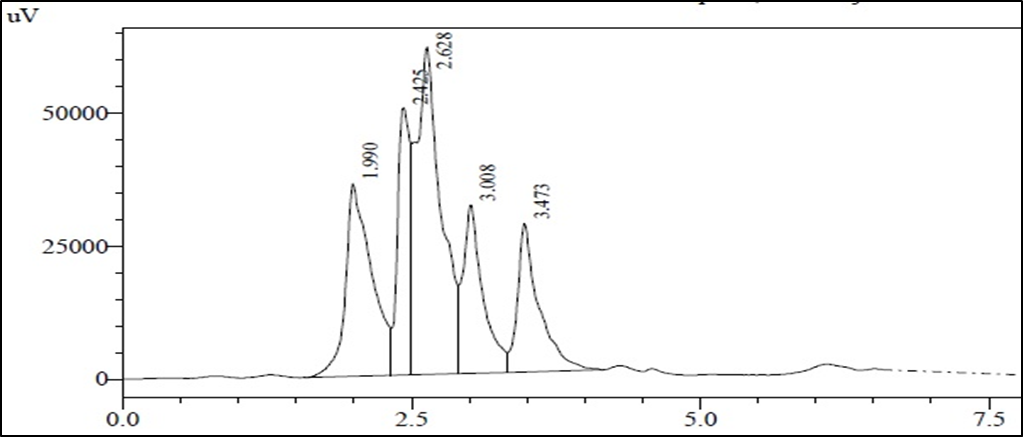
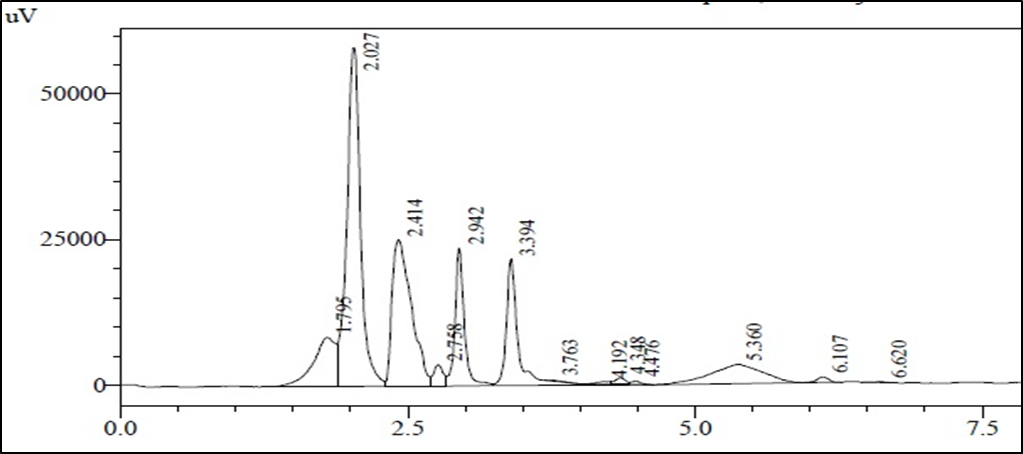


Fig 3DThe α-Tomatine chromatogram of BB and WB stored RTS beverage (45th day)

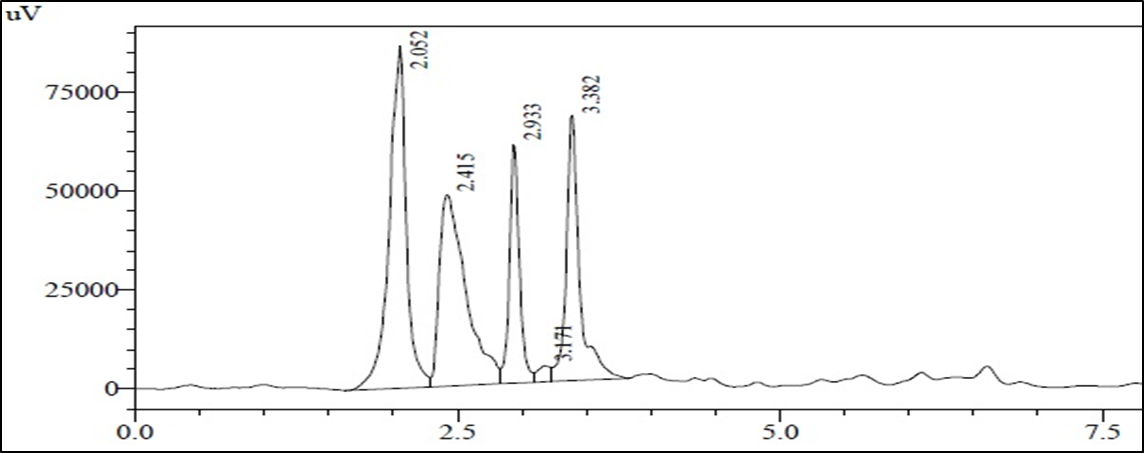
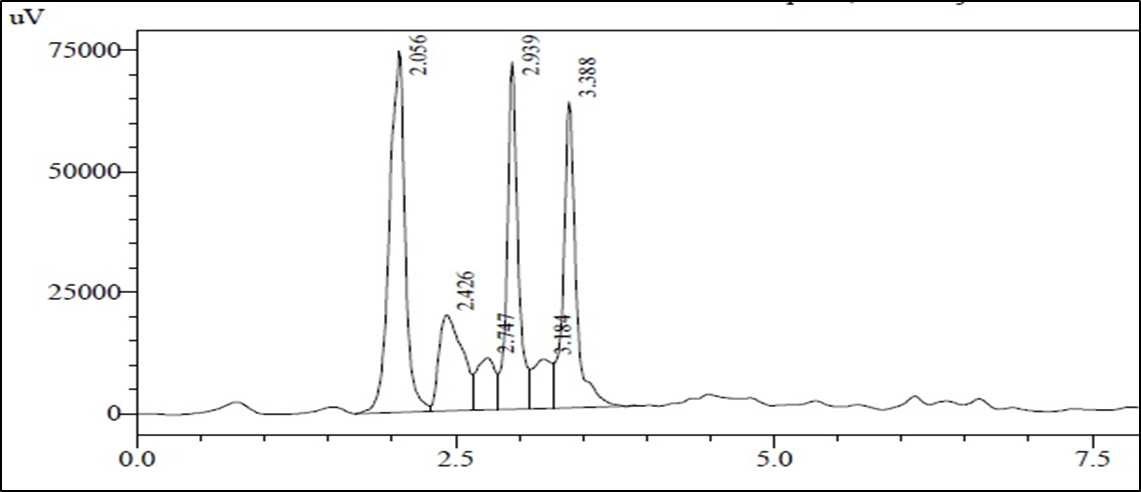


Fig 3E The α-Tomatine chromatogram of BB and WB stored RTS beverage (90th day)

Fig 3 **:** HPLC chromatogram for α-Tomatine estimation throughout the study

0

2

4

6

8

10

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

0 Day

0

2

4

6

8

10

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

15 Days

0

2

4

6

8

10

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

30 Days

0

2

4

6

8

10

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

45 Days

0

2

4

6

8

10

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

60 Days

0

2

4

6

8

Color

Flavor

Texture

Sweetness

Sourness

Overall

Acceptability

bb

wb

75 Days

0

2

4

6

8

Color

Flavor

Texture

Sweetness

Sourness

Overall

acceptability

bb

wb

90 Days

Fig 4 :Sensory profile of BB and WB container packaged α-Tomatine rich RTS beverage during storage at LT (4±2 °C) condition.