Highlights

* The juice blending (sour and sweet pomegranate juices) was found to be very effective in improving the appearance, the organoleptic and nutritional properties of beverages.
* A storage period of sweet and sour pomegranate juice blends should not exceed 7 days.
* The new designed beverages, based on Gabsi and Garoussi 2 (10 % and 20 % proportions), presented better nutritional and microbiological stability during storage, interesting for the development of new healthy beverages.