

## **Studies on nutritional composition of tomato sauce incorporation with ripe fruit of papaya (*Carica papaya* L.)**

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**ABSTRACT :** The papaya is considered to be one of the healthiest fruits to eat and to some of the most nutritious fruit of all. Sauce were developed by incorporating ripe papaya in tomato products at 25 per cent, 50 per cent and 75 per cent incorporation level. Nutrient analysis of the ripe papaya sauce should increased in carotene content were also increased slightly in the ripe papaya incorporated sauce. In overall acceptability of sauce, results revealed that the treatment T<sub>1</sub> with 25 per cent incorporation with ripe papaya scored was most acceptable followed by treatment T<sub>2</sub> and T<sub>3</sub> respectively after the control group. So it concluded that the sauce formulated by incorporating ripe papaya at different levels is at par with control / traditional product while it improves the carotene, iron and calcium content of sauce.

**Key Words :** Ripe *Carica papaya* L., sauce formulation, nutrient analysis.