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Study on effect of different pre–treatments on physico-chemical properties and shelf life of Indian bael (*Aegle marmelos*) candy cv. NB-6

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ABSTRACT : A lab experiment was carried out under ambient conditions at Post Harvest Laboratory in the Department of Horticulture, Allahabad School of Agriculture, Sam Higginbottom Institute of Agriculture, Technology and Sciences, Deemed to-be University, Allahabad (U.P.) during 2013-2014. The bael candy was prepared from healthy and mature bael fruits (cv. NB-6). The experiment was laid out in Complete Randomized Design (C.R.D.) with three replications and seven treatments separately. Observations were recorded at the time intervals of 0, 30, 60, 90, 120 days. Results showed that maximum Total Soluble Solids (78.93°Brix) in T_{10}, minimum acidity (2.11%) in T_5, reducing sugars (27.81 %) in T_1, total sugars (64.55 %) in T_{10} and browning (0.38 O.D.) in T_{10} were continuously increased where as non-reducing sugars (37.01%) in T_{10} and organoleptic quality decreased gradually and were statistically significant. Concerning the economics of preparation, treatment T_2 had maximum benefit: cost ratio (*i.e.* 1.95) and the product were remained acceptable up to four months.

Key Words : Bael, candy, pretreatments, organoleptic characteristics, self-life.