

## Abstract

Research Title : Development of canned juice from *Carissa carandas* L.

Author : Mr. Nattapol Prathengjit

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Development of canned juice from *Carissa carandas* L. has done in order to find the effect of temperatures to antioxidant activity of *Carissa carandas* L.. The researchers found that the product should be sterilized at temperature more than 70 °C to refrain the decrease effect of antioxidant activity when the products are sterilized at high temperature. Since canned juice product from *Carissa carandas* L. is a high acid product. Bacteria cannot survive in acid canned foods. The sterilization condition at 120 °C by using a retort is not necessary for low acid canned juice. However, the production of canned juice from *Carissa carandas* L. is easy to transfer to the customers and has a good toughness to resist the impact force during transportation when compared with juice traditional filled in plastic bottles. The juice filled in a plastic bottles are needed to keep in a refrigerator at 5 °C during storage. The production of canned juice from *Carissa carandas* L. is another choice of a local producer to have a new product.

Canned juice from *Carissa carandas* L. prepared from frozen fruit has a lower antioxidant activity when compared with canned juice made from fresh fruit. Producer should prepared canned juice from fresh fruit to produce canned product. However, the production of canned juice from *Carissa carandas* L. during out of season can use frozen fruit in order to keep the production all-year-round.