

ABSTRACT

The problem of settling in passion fruit juice (*Passiflora edulis* var *flavicarpa*) was studied and attempts made to stabilize the juice against settling. The storage and organoleptic properties of the canned juice and prepared cordials were also investigated.

0.4% gum tragacanth effectively retarded settling while the gums agar, arabic and also arrowroot starch, were unable to stabilize the juice under experimental conditions. Colloid milling, and colloid milling plus addition of gum tragacanth, were also ineffective in retarding settling.

A method for successful filtration of the juice was devised. This consisted of:-

- i. dilution to 10°Brix;
- ii. heating to 65°C;
- iii. rapid cooling;
- iv. filtration under 28" vacuum with the addition of 2% kieselguhr as filter aid.

The canned juice and a prepared canned cordial, had poor storage and organoleptic properties; bottled cordial, stabilized with 0.65% gum tragacanth, and respectively unstabilized bottled cordial made from the filtered juice, were judged as acceptable after six months storage at ambient temperatures (32°C - 26°C).