

# Preparation and Evaluation of Herbal Syrup

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**Abstract:** *The blend beverages of fruits, medicinal plants and spices are rich source of nutrients, medicinal properties and flavors to meet the consumers demand in National and International markets. The TSS, acidity, reducing sugars and total sugars increased whereas, vitamin-A, vitamin-C, non-reducing sugar and organoleptic score decreased continuously up to the end of the storage period under ambient temperature (20.1-29.40C). Moreover, it had been found that syrup organoleptically acceptable up to 5 months of storage in case of both glass and polypet bottles. This study indicates that mango, kagzi lime, Aloe vera and ginger can be utilized for palatable syrup making beneficial for the consumers in terms of taste, color, flavor, medicinal and therapeutic properties.*

**Keywords:** blend beverages

