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LIST OF ABBREVIATIONS

Abbreviation	Elaboration
%	Percentage
°C	Degree centigrade
°F	Degree Fahrenheit
CVASU	Chittagong Veterinary and Animal Sciences University
BBS	Bangladesh Bureau of Statistics
Kcal	Kilo Calorie
Kg	Kilogram
PRTC	Poultry Research and Training Center
Wt	Weight
Hr	Hour
G	Gram
mg	Miligram
Ca	Calcium
P	Phosphorus
CFTRI	Central Food Technological Research Institute
KMS	Potassium Metabisulphate
ppm	Parts Per Million
approx	Approximate
mm	Milimiter
BCSIR	Bangladesh Council of Scientific and Industrial Research
wb	Wet Basis
min	Minute
M,C	Moisture Content

LIST OF ABBREVIATIONS

Abbreviation	Elaboration
m/s	Meter per Second
lab	Laboratory
cm	Centimeter
L	Liter
mg/ml	Milligram per Milliliter
MPa	Megapascal
AAS	Atomic Absorption Spectrophotometry
TVC	Total Viable Count
ml	Milliliter
MRD	Maximum Recovery Diluents
PCA	Plate Count Agar
a_w	Water Activity
i.e	That is
etc	Et cetera
et.al	And other

Abstracts

The study was conducted on the development of the new product, mixed fruit leather recognized as sample F_1, F_2, F_3 and F_4. Where Mango, Pineapple, Papaya were the key ingredients. The present study was concerned with the development mixed fruit bar and its nutritional quality evaluation. The purpose of this study was to analyze the nutritional composition of mixed fruit leather. In this study mixed fruit leather was produced using Papaya, Pineapple, Mango and other raw materials. Attempt was made to produce fruit leather without adding colors and flavors. Sodium Benzoate 0.25% was used for preserve. Brix value of fruit puree was 26.13 and titratable acidity of the fruit puree was checked. Quality of the final product was evaluated by proximate analysis and microbial analysis. Moisture content, pH value, Total fat content, Fiber content, Ash content and Sugar content was tested. Total plate count and total mold count was tested as microbial analysis. Total plate count showed negative result but total mold count showed positive result. Moisture content was varied for different samples (10.25-13.33)% and pH value of the final product was varied for different samples. Fruit leather contain very less fat content (0.03%) and free fat content (0.025%). It contain high amount of fiber (6 %) and less ash (0.02%) and acid insoluble ash content (0.0016%). Fruit leather contain 11% of reducing sugars. Fruit leathers are simple low cost, healthy product that can be made in domestically.

Keywords: Mango Leather, Nutritional Quality, Microbial Analysis, Keeping Quality.