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Utilization of Apple Juice Concentrate for Canning of Peach Slices

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ABSTRACT Peach (*Prunus persica* Batsch) is grown extensively in the state of Himachal and Jammu and Kashmir for its dessert and canning qualities. Unfortunately, its shelf-life is only 2-4 weeks at 0° C and keeping in view the modest transport facilities, it is emphasised that the fruit is canned at or near the growing regions to avoid wastage and bring more remuneration to the growers. Since, Himachal Government has set up many apple processing units at different locations, and attempt is previously made here to use apple juice concentrate as syrup medium in place of cane sugar for canning of peach slices to make optimum use of the existing facilities.