

## **ABSTRACT**

**Fruits are important nutritional requirements of human beings, as they contain higher amount of vitamins and minerals, which improve the quality of the diet and maintain good health. Therefore it is necessary to make them available for consumption throughout the year in fresh or processed form.**

**Ready to Serve fruit drinks, which can be consumed immediately after opening contain higher amount of pulped fruit particles. So the main problem associated in this Ready to serve fruit drinks is cloudy or pulpy appearance. This cloudy or pulpy appearance can be removed by clarification.**

**Clarification is the process of fruit juice clearing. There are several methods associated in clarification, such as enzymatic clarification, Clarification after heat treatment and using of fining agents.**

**Clarification of fruit juice by heat treatment enhance the quality, gives better clarified juice, no influence in flavour and taste and reduce the precipitation in fruit drink.**

**Precipitation is higher in banana RTS drinks than other drinks. Banana juice clarification by heat treatment is the most cheaper and convenient method.**

**Banana fruit juice is preserved by chemical preservatives like sodium metabisulphate as well as heat treatment. These preservatives are specifically added to prevent the deterioration or decomposition of product.**