SUSTAINABLE DEVELOPMENT OF THE PULP PALM JUSSARA: EFFECTS OF THE TYPE OF PULP EXTRACTION AND PASTEURIZATION IN FINAL PRODUCT QUALITY


The palm Jussara is mainly found in tropical forests, as the Atlantic Forest. In Brazil, has been widely exploited due to the commercial production of palm, which is why it has joined the list of endangered plants. In recent years the discovery of the potential of extracting pulp of its fruit has brought new perspectives for the species. As Assai (Euterpe oleracea), palm Jussara has gained a space in the production of pulp. The extraction of the fruit can promote sustainable development, as this extract does not cause plant death, apparently does not affect the seed that can be re-introduced at the site, and also generates income for families’ producers and extractors. Based on this context were the present work was performed in three steps: 1. Study of the extraction yield of pulp Jussara; 2. Pulp quality in different extraction processes 3. Study of pasteurization. The extraction of the pulps were performed hot (45°C) and cold (25°C), with addition of water (20-50% w/w). The pulp was acidified and pasteurized in tubular heat exchanged to 95°C for 30 seconds. The pulp was evaluated: pH, total acidity, total solids, total sugars, lipids, total anthocyanins and total phenols. The results showed that the hot extraction of a product obtained no characteristics color, and process subsequent extractions showed a product with lower quality apparent (brown color), for appropriate quality can have addition of water up to 30% extraction of the pulp. The acidification of the pulp had no effect on anthocyanins and heat treatment results in a loss of 16% of total anthocyanins in the final product.