COMPARISON OF SENSORY CHARACTERISTICS OF TROPICAL FRUIT DEHYDRATED BY TRADITIONAL METHOD AND LYOPHILIZATION, CONSUMED IN THE FORM OF TEA.


The fruit produced in Brazil have often been used in studies involving new products development. An excellent alternative technology is the process of dehydration of the fruit in order to use them in infusions (teas), since they can be used as raw material, in addition to the fresh fruit, the industrial waste with food grade, which contain high levels of nutrients. In this study, tropical fruits such as passion fruit, wild passion fruit, pineapple, melon, tamarind and mango cv. Tommy atkins, and industrial waste of acerola (barbados cherry), were subjected to dehydration processes in a continuous flow dryer and lyophilizer, with the purpose of obtaining derivatives that would be consumed as tea. The dried fruits were placed in hot water to be evaluated the sensory aspects such as color, aroma, flavor and unique characteristics of the fruit, which were scored on a scale structured with grades from 1 to 10. For most fruits, the average grades assigned for taste, aroma and original characteristics were greater than 7, not differing significantly between samples subjected to the two types of drying. However, it is pointed out, the loss of color quality in materials dried by lyophilization technique, generating scores lower than 4 for all the fruits studied. Another behavior considered differential is related to the industrial waste of acerola, whose lyophilization permitted the maintainance of the quality of all sensory attributes, while in conventional drying were significant losses related to the aroma (grade 0) and taste (grade 0). It is observed that lyophilization has some advantages over the drying by conventional method, but further studies are necessary in order to preserve the natural pigment of the fruits after dehydration by this method.