SENSORY PROPERTIES AND MICROBIOLOGICAL STABILITY OF GUAVA JAM WITH ADDITION OF CONCENTRATED GRAPE JUICE


In this research, guava jam with addition of concentrated grape juice (GS), a new product, was studied for its antioxidant potential, sensory properties and microbiological stability. For this end, one Standard Formulation (GP) and one Enriched Formulation (GS), in which concentrated grape juice was added in the proportion of 29.70%, were elaborated. Total phenolic content was used to evaluate the antioxidant properties of the samples. A panel of 120 panelists participated in a 9-Point Hedonic Scale test, in order to appraise the acceptance of the jams for color, aroma, flavor, texture and overall acceptability. To evaluate the microbiological stability of the samples, tests for *Salmonella* spp., coliforms at 35°C and 45°C, and moulds and yeasts, were performed. The incorporation of concentrated grape juice in the jam formulation promoted an increase of more than 2-fold in its phenolic compounds content. In the sensory evaluation, both formulations obtained notable acceptance scores, all higher than 7 (“like moderately”) and close to 8 (“like very much”). For most of the attributes analyzed, were found no significant differences between GP and GS formulations. However, GS presented higher scores for overall acceptability than GP. Were not detected any contamination in the jams. Therefore, both formulations were found to be acceptable for human consumption and in accordance to the Brazilian legislation standards. This study revealed that the enriched jam constitutes a product with great commercial potential, since it showed satisfactory microbiological stability besides greater antioxidant potential and sensory acceptance than the standard guava jam, worldwide appreciated delicacy.