Characterization of pitanga roxa (*Eugenia uniflora* L.) powder produced from foam mat drying

Modesto Antonio Chaves, Isadora Monteiro Andrade Barreto, Vinícius Carvalho Souza, Betania dos Santos Souza, Daniela Vieira Chaves

CEDETEC, DEBI, Universidade Estadual do Sudoeste da Bahia (UESB), Campus Universitário ‘Juvino Oliveira’, 45700-000, Itapetinga, BA, Brazil

**ABSTRACT**

The objective of this work was to characterize pitanga roxa (*Eugenia uniflora* L.) pulp and powders produced by foam mat drying. Characterization was made analyzing of moisture, pH, acidity, soluble solids, density, water activity, color, total and reducing sugars, protein and ashes. Foam was produced using 4% of albumin and 4% of albumin plus 1% of superliga®. The drying was conducted at a temperature of 55°C for 2 hours at air velocity of 2.5 m/s. The juice made with the powders was submitted to sensorial acceptance test using 91 sensory panelists. The results allowed the following conclusions: the physical-chemical characterization of fresh purple pitanga roxa pulp was satisfactory showing in that it was in the desired standards for the production of industrial foods; the sensory analysis showed that the albumin + Superliga® treatment was the most preferred by tasters. It can be concluded that the foam mat drying of pitanga roxa produced a powder with good physical-chemical and sensory quality which can be used as both an ingredient in the production of industrial foods or for direct consume in juice form.