Quality pulp physical-chemistry of *Euterpe edulis* acidified, pasteurized and congealed

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The method of freezing jujara (*Euterpe edulis*) pulp conservation is efficient, that combined to the pasteurization and acidification becomes it viable for long period. The aim of this work was to evaluate the quality physical-chemistry of jujara pulp acidified, pasteurized and freezeed. The samples were acidified with citric acid (pH 3.8), pasteurized (80°C/5 min.), packed in polyethylene packaging and freezeed (-18°C). The treatments were: pulps not acidified (control), acidified, pasteurized acidified and pasteurized not acidified. The pH, total color (L*, Hue, Chrome), antocianin and activity of enzymes peroxidase (POD) and polifenoloxidase (PPO), were evaluated at 1, 15, 30, 45, 60 days of storage. The pH of pulps was the same in the storage, showing difference statistics between the acidified (3.7) and not acidified (4.7) samples. The luminosity (L*) was constant during the 60 days, with exception of the control that showed higher values. The color angle hue was modified significantly only at the control that had its color tending to the red. The chroma of the acidified samples was the lower than the treated samples. The pasteurized samples had greater amount of antocianin than the others. The activity of the PPO increased in all the samples at the storage, however, the POD activity was lowest in the acidified pasteurized. The conclusion was that the acidified and pasteurized pulp kept the best characteristics at the period of storage.