EFFECT OF PRE-DRYING ON THE QUALITY AND ACCEPTANCE OF CRYSTALLIZED JENIPAPO WITH TWO TYPES OF CUTTING


We studied the production of crystallized jenipapo with and without pre-drying in two types of cuts, intending to obtain better acceptance of the product and verify the influence of processing over pH, titratable acidity, soluble solids and vitamin C. The fruits of jenipapo (Genipa americana L.) were collected in the municipality of Miranda-MS. The samples were selected, washed, peeled and sliced into thin strips (eight strips/fruit) and wide strips (four strip/fruit). The pre-drying was realized in in stove with forced ventilation at 60±5°C for 40 minutes. The syrup was developed with proportion 3:1 of sucrose:glucose and proportion 2:1 of syrup:fruit with concentrations of 40, 55 and 70 °Brix, subject to slight boiling for 3 minutes and 4 hours of impregnation between each increasing concentration. Was used type dryer cabin at 60°C for 5 hours in all treatments. The types of cuts showed no interference on the chemical characteristics of crystallized candy. The values obtained without and with pre-drying were respectively 0.37 and 0.63 g citric acid /100 g of sample, 74.8 and 78.1 °Brix and pH 3.73 and 4.05, and browning color. The highest levels of titratable acidity and soluble solids in candy that received pre drying are related to their lower moisture content. The vitamin C content in fresh fruits was 16.4±mg/100g pulp and the processing showed a elevated loss of this vitamin. The presentation in the form of thin strips with impregnated sugar without pre-drying resulted in a greater preference at tribute overall appearance of the product.