PROCESSING AND CHARACTERISTICS CRYSTALLIZED GUAVIRA PEEL DURING STORAGE


The peel of guavira (Campomanesia sp.) in the form of crystallized product has great potential for use. Fruits were cut longitudinally to remove the pulp and sliced into thin strips formats (8 strips / fruit) wide strip (4 strips / fruit) and triangular (in cross section a wide strips). The parcels consisted of 50g of sliced guavira peel, with five replicates per treatment. The syrup was prepared in a 3:1 ratio of sucrose:glucose in the initial concentration of the 30° Brix and a 2:1 ratio, m:m, of syrup:peel, being then boiled for 3 minutes and maintained at rest for one hour, repeating the impregnation and heating procedure at concentrations of 50 and 70° Brix. The drying was realized in the dryer cabin at 60ºC for two hours. The samples were dusted with sugar, packed in polypropylene bags and stored at room temperature for 60 days. The yield after processing was 68.27% for thin strips; 66.38% for wide strips, and 70.79% for the triangular. The initial moisture content in thin strips, wide and triangular, respectively, was 22.8, 26.5 and 22.0%, after processing was 11.0, 12.8 and 11.4%, and 60 days storage 9.08, 9.08 and 10.3%. The initial pH was 4.28, regardless of the cutting, after processing 4.56; and with 60 days storage 4.66. The initial acidity in thin strips, wide and triangular, respectively, was 0.084, 0.082, and 0.078 g of citric acid.100 g⁻¹, after 60 days of storage was 0.126, 0.148, and 0.159 g of citric acid.100 g⁻¹.