STABILITY OF POSTPACKAGE PASTEURIZED CAMU-CAMU (Myrciaria dubia (H. B. K.) McVaugh) PULP

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Camu-camu [Myrciaria dubia (H. B. K.) McVaugh], is a wild fruit native from the Amazon. The importance of this fruit lies both on its high nutritional value and on its high content of anthocyanins, evidenced by its intense dark purplish-red color. One way to stimulate camu-camu consumption is aggregating some value to the product, which can be achieved by pulping it and using this basic product to prepare juice, jam, and sweets in general. This study aimed to verify camu-camu pulp stability after postpackage pasteurization, using high barrier polypropylene bags, assessing physical and chemical alterations caused by cold (5 ºC), frozen (-18 ºC), and room temperature (28 ºC) storage for 45 days. Samples were pasteurized in tanks at 75 ºC for 1 min and rapidly cooled to room temperature. Pasteurized pulp samples stored at three different temperatures were assessed at days 1, 15, 30, and 45 of storage, in triplicate, using the following analyses: instrumental color, pH, titratable acidity, soluble solid content (ºBrix) and total anthocyanins. The results of physical and chemical analyses of camu-camu pulp were evaluated by the F-test for analyses of variance (ANOVA) and mean comparison by the Tukey’s test (5%). Frozen pulp presented the best physical and chemical characteristics, but cold stored samples also showed promising results, maintaining the initial characteristics throughout the study. Room-temperature storage may be a cheaper option to preserve the product, provided that natural dyes and flavor enhancers are added, since pH and acidity did not change during storage.