Food drying is a process commonly used to control and maintain the good quality of the products. The main objective of drying is the reduction of water activity and moisture content. The aim of this work was to analyze the sensorial acceptance of the reconstituted juice made of red mombin powder, stored in plastic and laminated wrappings. Pulp drying was carried out with a spray-drier, using frozen pulp and maltodextrin to support the process. Red mombin powder was reconstituted in the ration of 3:1 (powder: sucrose) and dissolved in water until it reached 11ºBrix. Afterwards, the analysis with 35 non-trained tasters was carried out using a nine-point hedonic scale, which goes from 1 (dislike extremely) to 9 (like extremely). Results showed that, among the samples, there were no significant differences for attributes “appearance”, “flavor”, “scent” and “color”. For appearance, the average was 7.48 for plastic wrappings and 7.80 for laminated wrappings. As for flavor, the average was 6.97 for plastic wrappings and 7.28 for the laminated ones. When it comes to scent, the plastic wrapping had an average of 6.71 and the laminated, 7.14. As for powder color, the average for plastic wrappings was 7.77 and for laminated, 8.00. The samples did not differ significantly in relation to their averages, since they varied between 6 and 8, which correspond to “like slightly” and “like very much”. It shows the excellent acceptance of red mombin reconstituted juice.