SENSORY ANALYSIS OF COCONUT, DWARF GREEN CV., PRODUCED IN PARANÁ

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While not presenting favorable climate for the cultivation of coconut, the Paraná state produces coconut. The cities are producers belonging to the Northwest of Paraná. Due to the factors that can alter the sensory characteristics of coconut water, climate, crop management and soil type were prepared this work was to evaluate the sensory analysis of coconut water and fruit, cv. Dwarf Green, harvested at different stages of development after the winter in Cidade Gaúcha, Paraná. The crop was harvested in late winter, 2009. Fruits were removed from five to nine months of development. The attributes evaluated were appearance and fruit external color and coconut water were color, flavor and overall acceptability. The analysis was performed with the aid of a hedonic scale, structured with nine points, ranging from dislike extremely (note 1) and enjoyed it greatly (note 9). The color and external appearance of the fruits had higher average than 7.00 (liked regularly) on fruits harvested with six and seven months of development. Regarding the attributes color and flavor of fruit water, the highest value of the hedonic scale was to water the fruit of seven months (6.66 and 6.28, respectively). The better acceptability to coconut water was of five to seven months (5.90 to 6.28). Thus, the nuts produced Paraná have good acceptability from six months of development, time can be harvested.