Effect of the guava proportion and alcoholic infusion time on sensory acceptance of guava liquor (*Psidium guajava* L.)

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Guava is a fruit with a short post-harvest time when kept at normal temperatures and losses of this fruit are large in Brazil. Fruit liquors are described as a mixture of ethyl alcohol, sugar and fruits and its elaboration is one of the ways to use surplus production and fruits with a non appropriate appearance for consumption in natura. In this work the effects of two variables (proportion of guava mash/hydroalcoholic solution and infusion time) were determined on the sensory evaluation of the guava liquor. Eight different formulations with two quantities of guava mash (500g and 1000g/L of hydroalcoholic solution) and different infusion times (3, 10, 17 and 24 days) were prepared. After a period of three months of maturation, the acceptance test was made with fifty non-trained tasters. The treatments with less quantity of pulp (500g) and shorter infusion times (3 and 10 days) received the minor scores, and the others received a level of acceptance between 60 and 80%. From these results, a preference map was elaborated and three distinct groups could be observed, being the group with more quantity of guava pulp better accepted. Then a two-tailed paired comparison test between the liquors better evaluated for each guava proportion, one with 500g and another with 1000g of guava mash, in 24 and 10 days of alcoholic infusion respectively. There was no statistical difference occurred in level of 5% significance between the two liquors and the best one would be chosen considering economical aspects. ACKNOWLEDGEMENTS: FAPEMIG.

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