DEVELOPMENT AND SENSORY EVALUATION OF A PULP OF MIXED CAJÁ-MANGA (Spondias dulcis Sol. ex Parkinson) AND TAMARINDO (Tamarindus indica L.) IN DIFFERENT CONTENTS

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Currently, studies on functional properties combined with different flavors by nectar of fruit is being focus of studies by the research centers in search of nutritious foods and healthy. With the above, this work has focused on the development and sensory evaluation of a mixed pulp of cajá-mangá and tamarindo, in order to meet the public's acceptance and improve technological exploitation of those raw materials, to minimize post-harvest loss. Studied sensory characteristics, pH, titratable acidity (TA) and soluble solids (SS). Were assessed 5 formulations, 2 containing the pure fruit and the other 3 varying concentrations of each fruit: (1) 25% cajá-mangá, (2) 50% cajá-mangá, (3) 75% cajá-mangá, the remaining percentage was completed with guava pulp, these were evaluated by 15 tasters sensory semi-trained using the hedonic scale for 5 points for the acceptability of the product and 2 points for the purchase intention. The SS of samples was standardized to 14° Brix, these showed pH between 2.7 to 3.6 and TA of 8.5 mL to 48.0 mL NaOH 0.1 N. Was verified that the tasters could not distinguish the mixed pulp (p > 0.05). The average of the overall assessment of mixture containing 75% of cajá-mangá was between "liked" and "liked a lot", the other concentrations obtained scores between "indifferent" and "liked", showing a great market acceptance. Based on the above it is concluded that is favorable the application of a mixed pulp cajá-mangá and tamarindo in the food industry, since these have good sensory acceptability.