PREPARATION AND CHARACTERIZATION OF SENSORY JELLY CORN


This study examined the elaboration and evaluation physical-chemical and sensory jelly from green corn (*Zea mays*). The same technique was used to make jelly, which led to two processes of producing corn (cooked and raw). The experiment was conducted in a completely randomized design with 7 replicates and test F (p<0.05) and media Bonferroni (p<0.05). The sensory evaluation was randomized blocks with acceptance testing of 26 semi-trained tasters, with increasing scale of 5 points (1 – dislike very much, 2 – dislike, 3 – indifferent, 4 – liked and 5 – really liked. The chemical analysis and physical-chemical properties were, pH, soluble solids (SS), titratable acidity (TA) and color index (CI). The results jelly cooked corn prepared in media had lower values of pH (4.36), SS (7.09 °Brix) and TA (0.99 mL of NaOH 0.1N) in comparison with the raw jelly. The luminosity index L in the jelly raw was higher than in the jelly being cooked corn L value of 14.38 and 12.83, respectively. The same behavior in the intensity or color saturation (Chroma) jelly raw corn was higher than jelly cooked with average contents 12.47 and 11.86. The attributes of odor, appearance and flavor were indifferent, but attribute texture to jelly cooked corn was classified with note 4 (liked). The sensory analysis in jelly cooked corn had higher acceptation by the tasters with 73.08% against 46.15% in the jelly obtained with raw corn.