QUALITY OF TANGERINES PRODUCED IN THE BORBOREMA TERRITORY, PARAÍBA STATE, BRAZIL

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Tangerine is a fruit of high socioeconomic importance in Paraiba State, Brazil, where is mainly produced in the Borborema’s Territory. The objective of this study was to evaluate the quality of ‘Dancy’ tangerine (Citrus tangerine Hort. Ex. Tanaka) produced in that region. Tangerines were harvested from family farming commercial orchards and quality was rated through correlations between the physical and physicochemical characteristics, with the sensory attributes. Fruits were evaluated for fresh mass (g), juice yield (%), objective color, firmness (N), soluble solids (SS), titratable acidity (AT), and SS/AT ratio. Sensory quality was evaluated based on the appearance and flavor attributes, according to the Quantitative Descriptive Analysis (QDA) procedures. There was a positive correlation between the fresh mass and succulence, and between firmness with acid taste and succulence. The color parameter $a^*$ was negatively correlated with the acid taste, as well as with color and mild damages. The parameter $C^*$ was positively correlated with fruit color through QDA. $H^*$ angle was correlated with acid taste, coloration, and mild damage, as well as the sweet taste was correlated with characteristic flavor and succulence. The sweet/acid taste was positively correlated with succulence and sweet taste, indicating that these characteristics are directly related to fruit palatability. The results for the correlations are presented as possible indicators of maturity and quality for ‘Dancy’ tangerine.