USE OF COCONUT WATER AND LEMON JUICE FOR THE PREPARATION OF MIXED DRINK.


The habit of consuming processed fruit juices has increased in Brazil, mainly due to lack of time that the population has to prepare fresh fruit juices. Coconut water and lemon juice have functional properties and extensive industrial potential. The objective of this work is to develop a mixed beverage based on coconut water and lemon juice as an alternative to innovate in the beverage industry as "ready for consumption," and assess its stability in relation to pH and total titratable acidity (TTA). Two formulations were prepared, one with a sugar (F1) and other with sucralose (F2) (9% and 0.5% respectively), heat-treated at 80 °C for 5 minutes. The samples were submitted to chemical and physico-chemical analysis (pH, acidity, soluble solids), sensory evaluation (color, flavor, aroma and purchase intent) and microbiological, and stored under refrigeration (5 ± 2 °C). The drinks formulated maintained microbiological stability. The samples showed soluble solids of 14.2 °Brix for F1 and 6 °Brix for F2. Sample F1 showed pH of 3.23 and 0.36 ml/100g for TTA and F2, pH 3.19 and 0.37 ml/100g for TTA. The results of sensory evaluation showed that the formulation F2 obtained the highest acceptance, however, F1 got greater purchase intent. 10 days after the heat treatment, the samples showed a yellow color. Lima et al (2008) recommends the addition of preservatives.