SENSORY CHARACTERISTICS OF MILK DESSERT MADE WITH POWDER OF ACEROLA
(Malpighia emarginata d.c) GREEN

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For its potential as a source of vitamin C acerola comes arousing great interest from the food industry. The goal of this work was to develop a flavor milk dessert using beyond pulp acerola of acerola powder from acerola green (provided by the company Nutrilite - Amway), which has a higher content of vitamin C than ripe fruit, to enrich it mellow and verify the acceptance of this by means of sensory analysis. The dessert was drawn up with milk, acerola pulp, acerola powder green and sugar, 3 minutes into Blender; during then it was added previously hydrated in the form of gelatine gel preheated and mixed over 3 minutes. The analysis sensory assessors was held with 96 non-trained; These received 1 sample of developed and standard sample 1 dessert (commercial dessert). Following sensory tests have been applied: Hedonic Scale and intent to purchase. Hedonic dessert scale developed was 91.7% for global acceptance, tasters evaluated separately obtain attributes the following percentages of acceptance: Color 91,7%, Aroma 75%, Taste 86,5%, and Texture 82.3%. The global acceptance of standard dessert was 97.9%. There isn't statistical significant difference between acceptance of the developed sample and standard sample. The purchase intention test found that 61% of assessors would buy the elaborate dessert, if this were available on the market. It was therefore concluded that the product has excellent acceptance and viability for production.

Keywords: dairy dessert, acerola powder green, sensory analysis.