UTILIZATION OF PEEL IN PROCESSING OF JELLY PASSION FRUIT


The bitter taste limits the use of passion fruit peel, but immersing the husks in water may minimize this problem. Thus, we evaluated the chemical composition and acceptance of the passion fruit jelly using three of flour rind of this fruit. The F1 - full shell into pieces; F2 - shell complete immersion into pieces; F3 - only the albedo with immersion. Immersion was for 48 hours and the water exchanged every 12 hours. The samples were dried at 60 °C/16h, followed by grinding mill knife. 6 samples were produced jellies (1:1 pulp and sugar), where the level of each addition of flour were 1.5% and 3% (based on pulp weight). Sensory analysis was performed by a team of 50 untrained panelists who evaluated the attributes of color, appearance, odor and taste, by the method of hedonic scale with nine points. Typical samples showed consistency of jelly and an average of 66 ° Brix. In sensory analysis the mean scores did not differ significantly between being liked slightly and liked it regularly. The bitter taste was not identified in all samples. Samples with F1 showed an average 29.8% moisture, 0.5 (g / g) of fiber, 0.67% ash, 0.41% lipids, 0.41 (g / g) protein, 68.9% of total carbohydrates and pH 2.9. Due to ease of preparation of F1, the addition of flour is a good option as a source of fiber and pectin in jams.