STUDY OF THE ABSORPTION OF CALCIUM CHLORIDE BY THE UMBU (Spondia Tuberosa Arruda Camara) WHEN APPLIED COATING OF THE STARCH OF MANIOC MODIFIED AND CALCIUM CHLORIDE

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The umbu (Spondia Tuberosa Arruda Camara) is a fruit derived from the semi-arid northeastern region useful for being consumed in its natural form as well as processed. The application of edible coatings based on cassava starch modified with calcium chloride is an alternative, as it acts as a barrier of external elements, and maintains the appearance of the fruit, which is of fundamental importance for their acceptability. This work aimed to apply roofed biodegradable starch-based manioc and calcium chloride, and determine the absorption of chloride by the fruit peel. The fruits were harvested according to the ripeness used by producers in the region of Feira de Santana and then it was applied a coating with different concentrations of cassava starch (3%, 4% and 5%) and calcium chloride 1%, after five days it was determined the CaCl$_2$ content in the fruits and the results obtained were: coating (3%) 0.07% CaCl$_2$, coating (4%) 0.06% CaCl$_2$; coating (5%) 0% CaCl$_2$; the fruit control 0% chloride. It was concluded that there weren’t absorption of cacl2 in the fruits whose coating had 5% starch and the absorption was minimal for the other concentrations.