DETERMINATION OF ANTIOXIDANT CAPACITY AND SENSORY EVALUATION IN FERMENTATED OF JABUTICABA (Myrciaria cauliflora Berg)


The fermentation of fruits to obtain alcoholic beverages is a process that modifies the sensorial characteristics and physical-chemical of raw material, obtaining products of more commercial value. The aims of this study was determine the sensorial characteristics and antioxidant properties in 4 fermented of Jabuticaba obtained from different parts of the fruits (F1 "PULP", F2 "WHOLE FRUIT", F3 "PELL", F4 "CRUSHED FRUIT"). The fermented were prepared according to the methodology described by ROSIER (1995), with modifications just at the raw material used for the preparation of the must. The content of anthocyanins was determined by the method of difference of pH and for determine the antioxidant activity was used the method of the radical 2,2-diphenyl-1-picrylhydrazyl (DPPH•). The sensorial analysis was realized by averages of a Preference test, using a crescent scale hedonic of 5 points, with a total of 16 tasters semi-trained. The fermented F3 and F4 showed high contents of anthocyanins, observing values in order of 138.5067 mg.L⁻¹ and 93.5254 mg.L⁻¹, respectively, and high antioxidant capacity (values > 75%), being these fermented, that showed more acceptance in sensorial analysis, when compared with the control (wine "commercial"; sweet; 12 ° GL) and other fermented of jabuticaba. The fermented of jabuticaba presented good acceptance in sensorial analysis and significant antioxidant capacity. The fermented of jabuticaba can be consumed in health benefit to prevent several diseases.