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The use of just about right scale to define texture in gabiroba jams

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Gabiroba (*Campomanesia sp*) is a Brazilian native fruit, with strong yellow pulp, exotic flavor and high contents of vitamin C, which has been used to produce jams. The texture of jams should be firm but not hard so that it is possible to slice with a knife but also soft enough that it can drain. The aim of this study was to define the gabiroba's jam texture by associating the just about right scale with the hardness. The central composite design was used with the independent variables: pulp content (30-70%), sugar (30%-70%), pectin (0.0%-0.4%) and citric acid (0.1%-0.3%). The levels were selected based on previous studies. The complete design consisted of 17 experiments including three replicates at the center point. The texture was measured on texturometer TA-XT2i, probe of 0.5 mm and speed at 1.00mm/s. The sensory evaluation was carried out with 50 consumers, during three sessions. The samples were served following a balanced complete block experimental design. Participants were given a piece of toast, a glass of gabiroba jam (250g) and a spatula to replicate the process of consumption. The consumers evaluated the jams, using a 5-point just about right scale (1-very soft, 3 – ideal and 5-very hard). Data was calculated by summing the number of answers for each category. The texture of the center point jams (50% pulp, 50% sugar, 2g of pectin and 2g of citric acid) were considered ideal by 78% of the consumers. The results showed that the hardness of the gabiroba jam should be at the range between 0,27 to 0,73N.

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