Sensory evaluation of grape juices elaborated by different extraction methods in the São Francisco Valley, Brazil

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This study was conducted to evaluate the acceptance of grape juice elaborated by classical and artisanal extraction methods. The juices were obtained from a blend of varieties Isabel Precoce (80%) and BRS Violeta (20%). Four extraction techniques were performed: Hot Press (HP) - maceration hot and pectolytic enzyme; Cold Press (CP) - maceration at room temperature and the enzyme; Hot Break (HB) - heating to 80 ° C, with temperature reduction, maceration at 60 ° C and enzyme, and a Steam Extraction (EV) - extraction between 80° and 85° C without enzyme. The juices were evaluated by 120 tasters, not trained. The sensory attributes were evaluated: appearance, color, taste, flavor and overall impression. Utilizing hedonic seven-point scale ranging from extremely disliked (1) the extremely liked (7). It was applied the preference test between samples and the intention to purchase of grape juice. For the attributes appearance and coloration best results were obtained for the HP and HB methods, with no significant differences. Already for the aroma, flavor and impression Best results were obtained for HP, followed by EV and HB. The purchase intention test confirmed the results in the preference test between samples by indicating that HP and EV treatments showed a greater acceptance, where 56 and 41 tasters have shown that certainly buy and possibly buy, respectively. Already for EV 59 and 33 panelists have shown that certainly buy and possibly buy, respectively. The third method with better acceptance is represented by HB.