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TITLE: Evaluation of the Acceptability of Peach Puree from Different Cultivars Using CATA Method

ABSTRACT BODY:

Abstract (300 word limit): Peach cultivars produced in Brazil were developed for the canned fruit in syrup industry and also for fresh consumption. Considering the increasing market of peach-based drinks, it became important to study the suitability of cultivars for juice production. The objective of this work was to evaluate the acceptability of peach puree obtained from three cultivars, from early (Granada) and medium cycle (Esmeralda and Maciel), comparing *in natura* and pasteurized purées. Fruits processing included blanching, peeling, seed removal, and puree extraction in a de-pulper, after disintegration in industrial blender. Purées were pasteurized in a tubular pasteurizer at 78 °C/10 s and samples were collected, before and after pasteurization, for sensory evaluation. The Check All That Apply (CATA) methodology was applied to evaluate the acceptance of peach puree. CATA questions allow consumers to choose attributes from a list that describes the product to be evaluated. The acceptability test was performed by 76 consumers from both genders, aging from 18 to 60 y old. They evaluated global impression (using 9-point hedonic scale) of the three cultivars, pasteurized or not, and answered a CATA survey composed by a hedonic and descriptive attribute list appropriated for the analyzed samples, previously defined by selected panelists. Data were evaluated by multifactorial analysis. Negative characteristics like bad taste, sour, dark color, no mature, and no sweet taste explained the lower scores obtained by pasteurized and non-pasteurized Granada samples and pasteurized Esmeralda cultivar. Samples of non-pasteurized Esmeralda and pasteurized Maciel showed better acceptance by consumers, characterized by the attributes aerated appearance, sweet, delicious, tasteful, fresh fruit flavor, characteristic, and attractive color. Considering that pasteurization did not affect Maciel puree quality and that it is a necessary step for puree conservation, it was considered the most appropriate cultivar, among the three tested, for producing peach fruit juices.

Industry Relevant Text for use with media (300 word limit): The suitability and quality of raw material are essential factors for guaranty the productivity, standardization and quality of final product, even more when considering the food and drinks industrial sector. In this sense, fruit varieties are, many times, developed or adapted for the specific industrial product that they are destined. When thinking about fruit juices, it is important to have varieties that possibility to get high yields in the extraction step, which depends mainly on how much adhered are the peel and the seeds, and also that present a good sour and sweet balance and a pleasant flavor composition, which is verified by the product acceptance. These factors justify the necessity to evaluate the most adequate variety (or cultivar) for a determined industrial application, which has been done for peach cultivars.

PRESENTATION TYPE: Poster

CURRENT CATEGORY: Sensory & Consumer Sciences

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