

INFLUENCE OF THE INITIAL SOLUBLE SOLIDS CONTENT AND YEASTS IN CUPUAÇU AND HONEY MUST TO OBTAIN FERMENTED BEVERAGES.

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Melipona Flavolineata is a common specie of bee in the North of Brazil that produce a good taste of honey. Due to be very perishable it is required finding others forms of marketing. Fermented honey beverages with fruit pulps are an alternative and thus, the objective of this study was to evaluate the influence of the initial soluble solids content (X_1) and the amount of yeast (X_2) in a must of *M. flavolineata* and cupuaçu (*Theobroma grandiflorum*) using a central composite rotary design (CCRD), with the results of sweetness (Y_1) and alcoholic content (Y_2). Musts suffered desacidification, pasteurization and addition of yeast (*Saccharomyces cerevisiae*). A multivariate analysis was used and the results for the variable (Y_1) indicated that the independent variables X_1 and X_2 (linear and quadratic) were significant at 95%. The ANOVA indicated R^2 of 0.9895 and the relations ($F_{\text{calculated}}/F_{\text{tabulated}}$) for regression and lack of fit were 18.70 and 15.68, respectively. There was no generation of a predictive model. The results for the variable (Y_2) indicated that also independent variables X_1 (linear and quadratic) and X_2 (quadratic) were significant at 95% and that there was not a prediction of a model. Through trend graphs, it was observed that the amount of yeast in the range of 1 to 4 g/L and musts above 15 to 35°Brix produce beverages with a higher alcoholic content. For sweeter drinks, the variable that most influenced was the initial soluble solids of the must and the amount of yeast did not exert any influence.