

SENSORY EVALUATION OF A “CAATINGA” PASSION FRUIT BASED CHUTNEY

SILVA, B. S. G. da¹
TORREZAN, R.²
FREITAS-SÁ, D. de G. C.³
OLIVEIRA, A. de H. ²
TEIXEIRA, N. S.⁴
MATTOS, C. T. G. B.³
FERREIRA, J. C. S. ³
SILVA, L. F. M. da²
ARAÚJO, F. P. de⁵
MATTA, V. M. da²

¹*Institute of Nutrition - Rio de Janeiro State University*

²*Food Engineering / Embrapa Food Technology*

³*Sensory Analyses / Embrapa Food Technology*

⁴*Nutrition / Castelo Branco University*

⁵*Semiárido / EMBRAPA*

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

The forest or caatinga passion fruit (*Passiflora cincinnata* Mast.) is native to Brazilian semiarid northeast region. In the harvest season it is a source of income for small family farmers of this region. The implementation of small processing units strengthens the productive chains and adds value to the raw material, reducing trading losses and allowing the use of production out of season. The objective of this study was to evaluate the acceptance of a chutney sauce based on the Caatinga passion fruit. The chutney was formulated with Caatinga passion fruit pulp mixed with chopped mango (Cv. Palmer). Three types of sugar were tested: brown, molasses and organic sugar. The product was concentrated to 30°Brix, hot filled in glass jars, pasteurized at boiling temperature for 15 minutes, cooled and stored. The acceptance of the product was evaluated by 80 consumers in a grocery located in Rio de Janeiro city. An acceptance/preference test was applied by using a nine point scale ranging from 1- very poor to 9 – very good. Samples were presented in monadic way, coded with three-digit numbers, accompanied by toast. The order of presentation of the samples followed the balanced design. According to the average global acceptance, consumers were classified in different groups using Euclidean distance and Ward's aggregation method to target the evaluators. Within the total group, significance differences between the samples were evaluated using ANOVA. Three segments were determined by visual assessment of the dendrogram. The three samples evaluated showed no significant differences among them and achieved global acceptance with scores up to 6. More than

73% of consumers said they would use the chutney formulations evaluated in their dishes preparations.

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