

Blends of amazonian fruits to obtaining beverages following consumers' preference

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Brazil produces a lot of fruits consumed and enjoyed around the world. It also has a large variety of exotic and little known fruits, which belongs to the Amazonian biodiversity, representing a great potential for the development of new products. The aim of this study was to evaluate blends from Amazonian fruits and select mixed beverages according to the consumers' preference. Açaí, camu-camu, cupuassu, soursop, yellow mombin, mango and acerola pulps were evaluated. Preliminary test with an assessor's panel with previous experience in the evaluation of fruit beverages was carried out to select equilibrated mixtures regarding their sensory characteristics of flavour and buccal sensation. Seven selected beverages were prepared from blends of three fruits, using equal proportions of each pulp (15%) and mineral water (55%), and sweetened with 6% of sugar. The preference-ranking test was carried out with 59 consumers of Amazonian fruit juices, in Belém, Brazil. Consumers received the samples simultaneously at $6\pm 2^{\circ}\text{C}$, in balanced order, and were asked to order the samples from most preferred to least preferred. The preference data were grouped using the dendrogram of dissimilarity and analyzed by Internal Preference Mapping into software XLSTAT. The analysis showed the formation of four groups of beverages according to preference by three different segments. Consumers showed low preference for blends of mango / camu-camu / yellow mombin and cupuassu / camu-camu / açaí. Two groups of beverages positioned in the upper quadrant were preferred by consumers: based-açaí mixtures in the right quadrant, and based-yellow mombin mixes in the left quadrant. However blends of cupuassu / acerola / açaí, soursop / acerola / açaí and soursop / camu-camu / yellow mombin had higher scores among the beverages tested. The results indicated blends from Amazonian fruits that could drive beverage industry to develop new flavors of good consumer acceptance.

Keywords: fruit beverages, Euterpe oleracea, Spondias mombin, Annona muricata