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POSTHARVEST CONSERVATION OF CUPUASSU FRUITS (*THEOBROMA GRANDIFLORUM*) (WILLDENOW EX. SPRENGEL) SCHUMANN) IN LOW TEMPERATURE CONDITIONS.

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During the storage in low temperature conditions (temperature $10\pm 2^{\circ}\text{C}$ and relative humidity of $65\pm 3\%$) the following parameters were evaluated in cupuassu fruits: spoiling degree, lost of weight, density, moisture content, pH, total acidity, soluble solids, Brix/acidity ratio and sensorial analysis. The deterioration of the pulp started only in the 15th day. At the 30th all fruits have showed spoiled pulp. The loss of weight reached 32% at the 30th and the density decreased during the storage. There was increase in the pulp pH and in the Brix/acidity ratio and a decrease in the total acidity. The juice sensorial analysis showed a drop in acceptance of the tasters, starting from the 15th day of storage after harvesting. It was concluded that to maintain the quality and avoid the loss of fruits, the utilization of fruits should happen in a period no longer than 15th days after harvest, under the temperature conditions studied.

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CONSERVATION OF CUPUASSU (*THEOBROMA GRANDIFLORUM*) PULP UNDER COLD TEMPERATURE CONDITIONS.

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The botanical species *Theobroma grandiflorum* Schum is frequently know as cupuassu, is emerging as great potential in the food industry, of which the pulp is consumed in various ways. The present study was conducted with the objective to observe the most adequate storage pulp conservation without the pasteurization or chemicals preserves utilization. Amongst the temperatures to which the pulp was exposed, the one which gave the best results, both microbiologically and bromatologically, was that - 12°C , which is the one recommended for storing the pulp between the harvests.

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CONSERVAÇÃO "IN NATURA" DE MANGAS 'PARVIN' COM USO DE COBERTURAS, EM CONDIÇÕES AMBIENTAIS E SOB REFRIGERAÇÃO.

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Frutos de manga 'Parvin', foram colhidas em 1992/93 no estágio "de vez". Divididos em dois lotes de 200 frutos e submetidos a 5 tratamentos de 40 frutos cada, foram mantidos em dois ambientes. O 1º lote sob condições ambientais ($27,2\pm 1,44^{\circ}\text{C}$; $71,5\pm 6,2\%$ UR) e o 2º lote sob refrigeração ($14,0^{\circ}\text{C}$; 56% UR) foi mantido, durante 21 dias antes de ser levado ao ambiente ($29,0\pm 0,65^{\circ}\text{C}$; $58,8\pm 2,68\%$ UR). Os tratamentos foram: TA e TG = testemunhas; THA e THG = testemunhas com hipoclorito; TTA e TTG = tratamento térmico em TBZ a 1000 mg/litro; TTVA e TTVG = tratamento térmico e protegido com plástico sob vácuo parcial e TTCA e TTCC = tratamento térmico seguido de imersão em cera. As letras A e G indicam se os frutos foram mantidos ao ambiente (A) ou sob refrigeração (G). Os parâmetros avaliados foram evolução da