

QUALITY OF UMBU (*Spondias tuberosa* ARR. CAM.) 'LARANJA' IN FOUR MATURITY STAGES FROM SEMI-ARID OF PARAÍBA STATE, BRAZIL.

Máira Felinto Lopes¹; Silvanda de Melo Silva²; Rejane Maria Nunes Mendonça², Heinz Johann Holschuh³; **Ricardo Elesbão Alves^{4*}**.

¹CCTA/UFCG, Rua Coronel João Leite, 517, Centro, 58840-000, Pombal, PB - Brazil;

²PPGA/CCA/UFPB, Caixa Postal 04, 58397-000, Areia, PB - Brazil,

silvanda.silva@pq.cnpq.br;

³PPGCTA/CT/UFPB, Departamento de Tecnologia Química e Alimentos, Cidade Universitária Castelo Branco, 58059-900, João Pessoa, PB - Brazil

⁴Embrapa Agroindústria Tropical, Rua Dra. Sara Mesquita, 2270, Pici, 60511-110, Fortaleza, CE - Brazil, elesbao@pq.cnpq.br.

Umbu is a native fruit from Brazilian Northeast that occurs in different sizes, shapes, tastes, and skin color, characterizing different fruit genotypes, during its harvest season. This fruit is very appreciated and consumed by local population and, therefore, it is necessary to develop studies on its qualities features (color, chlorophyll, carotenoids, firmness, soluble solids, sugars, acidity, pH and vitamin C). This work evaluated quality of umbu 'Laranja' fruits harvested from 14 different plants from the property Mendonça II, Juazeirinho Municipality, Paraíba State, Brazil, in the maturity stages totally green (TG), light green (LG), green-yellowish (GY), and yellow-greenish (YG). The experimental design was the completely randomized, in four replications. Fruit firmness decreased as maturation progressed, as coloration was intensified. The soluble solids and total sugars increased. The titratable acidity was higher for TG fruits, which decreased for the subsequent stages, increasing afterwards for YG stage. Based on observed changes, the stage GY can be the most suitable for storage. For fresh consumption, fruit can be harvested as YG.