

DEVELOPMENT OF PASSION FRUIT DIET JAM (*Passiflora edulis* F. *flavicarpa* Degener)
HYBRID BRS SOL DO CERRADO

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The objective was to develop diet jam of passion fruit. Pectin was extracted from the bark in acidified water with added sucrose and pulp to make the standard jam (SJ). To obtain the diet jam (DJ) it was used water diluted passion fruit pulp in the ratio 12:88, and 0.8% low methoxy amidated pectin, 0.3% carbometilcelulose, 2.4% sweetener (sucralose + acesulfame-K) and 15 mg calcium/g pectin. Comercial diet jam of passion fruit (CDJ) was obtained in local market. Moisture, ashes, lipids, proteins, fibers, reduced and non-reduced sugars, total soluble solids and total acidity were analysed. Acceptance test used 88 panelists and hedonic scale. DJ showed acidity comparable to that of SJ and larger than the CDJ. The content of soluble solids of DJ (10°Brix) was statistically similar to that of CDJ (16°Brix) and lower than the SJ (72.7°Brix). Moisture of diet jams was significantly higher, which results in shorter shelf life of these products. Ashes content was higher SJ, reflecting presence of minerals from sugar and pectin extracted from the bark, used only in this treatment. Reducing sugars in DJ was higher than in CJ, as well as crude fiber content, probably because of differences inherent to the raw materials. The energetic values of the jams were 38kcal/100g (DJ), 61kcal/100g (CJ) and 304 kcal/100g (SJ). Overall acceptability, aroma and taste was lower in SJ compared to CJ, and DJ showed intermediate acceptance for these variables. There was no difference in acceptance of texture and color of the jams.

Keywords: passion fruit, diet jam, pectin, sweeteners.