

FREE CHOICE PROFILE OF INFUSIONS OF PASSIFLORA SPECIES FROM BRAZILIAN SAVANNAH AND GREEN TEA

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Embrapa Cerrados has the largest collection of passifloras in the world with over 150 variations that include species and varieties with functional potential. It is necessary to make studies of their sensory characteristics in order to make possible their industrial utilization. The aim of this study was to formulate infusions with leaves of seven varieties of leaves of *Passiflora*, including three wild species (*P. nitida*, *P. setacea*, *P. tenuifila*) and four commercial varieties: EC20 (BRS OuroVermelho), GA2 (BRS Gigante Amarelo), AR1 (BRS-Sol do Cerrado) and *P. Alata*. We also included commercial infusions of green tea (*Camellia sinensis*) and *Passiflora spp.* Sensory analysis was performed with 10 panelists. Data generated by Free Choice Profile were analyzed using the Generalized Procrustes Analysis (GPA). According to the resulting the map, it was observed the formation of different groups of infusions with different sensory characteristics. The infusion of green tea has differentiated itself from others by having specific flavor and aroma of green tea and also closer to the attributes bitter taste, aroma of deterioration, fish and seaweed. Infusion of *P. alata* stood out because it associates with the bitter taste and the sweet sweet and honey aromas. *P. setacea* was correlated with the aroma and flavor of green leaf and floral. The other infusions were very close together, and the translucency and the sweet taste attributes marked for these samples.