



HOVENIA DULCIS - DEVELOPMENT AND EVALUATION OF JELLY AND DEHYDRATED FRUIT

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ABSTRACT

The aim of this study was to develop and evaluate *Hovenia dulcis* as jelly and dehydrated. The jellies were made in four formulations, following the steps of reception, selection and classification, washing and sanitizing, freezing, thawing, pre-tests, formulation, concentration, filling\sealing of the packaging, cooling, labeling and storage. The dehydrated pseudofruit was prepared with four treatments according to, the following steps: defrosting, pre-treatments, dehydration (70 °C) from 90 to 120 min., conditioning, packaging, labeling, storage. The products were characterized according to: color (L*, a* and b*), texture, pH, soluble solids (SS), titratable acidity, moisture, ash, phenolic compounds, vitamin C, and carotenoids. The prepared jellies showed good color and texture, high content of SS, total phenolics and vitamin C. Formulations F1 and F3 are more suitable, as they have more bioactive compounds. Dehydrated *Hovenia dulcis* showed high SS, ash, carotenoids, phenolic compounds and vitamin C, with treatments 3 and 4 being recommended.
