



DEVELOPMENT AND EVALUATION OF JELLY MADE WITH PEACHES OUTSIDE THE *IN NATURA* CONSUMPTION STANDARD, SWEETENED WITH CANE BROTH

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ABSTRACT

The preparation of jellies from peaches outside the standard is a way of using the fruit. Thus, the present work aimed to develop and evaluate peach jellies sweetened with sugarcane juice, made with fruits of two peach cultivars (Maciel and Top Bilt) that were out of the standard for fresh consumption. Two formulations were developed, which were elaborated with 45% peach pulp, 33% apple pulp, 20% sugarcane juice, and 2% lemon juice. In the characterization of the jellies, the following were evaluated: color (L^* , a^* and b^*), firmness, pH, titratable acidity, soluble solids, moisture, total phenolic compounds, carotenoids, vitamin C, anthocyanins, and mold and yeast counts. After approval by the research ethics committee, the acceptance test was applied with 100 untrained tasters of both sexes. The results of the analyzes were compared by means of analysis of variance and Tukey's test at the 5% level. It was found that the jellies made with the peach cultivars are statistically different only regarding the parameters of color, a^* and b^* values and pH, and statistically equal regarding L^* , firmness, titratable acidity, soluble solids, vitamin C, carotenoids and phenolic compounds. It is concluded that, even without the addition of commercial sucrose, the jellies of both cultivars have the potential as objects of new research about their manufacture to be made available in the market, as they present good purchase intentions.