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Technology for obtaining mangaba nectar and its physicochemical characterization

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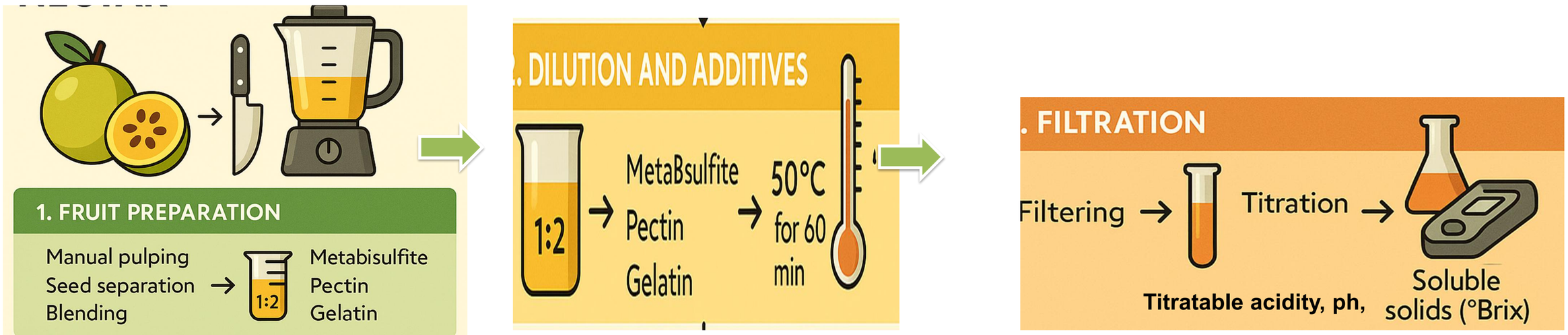
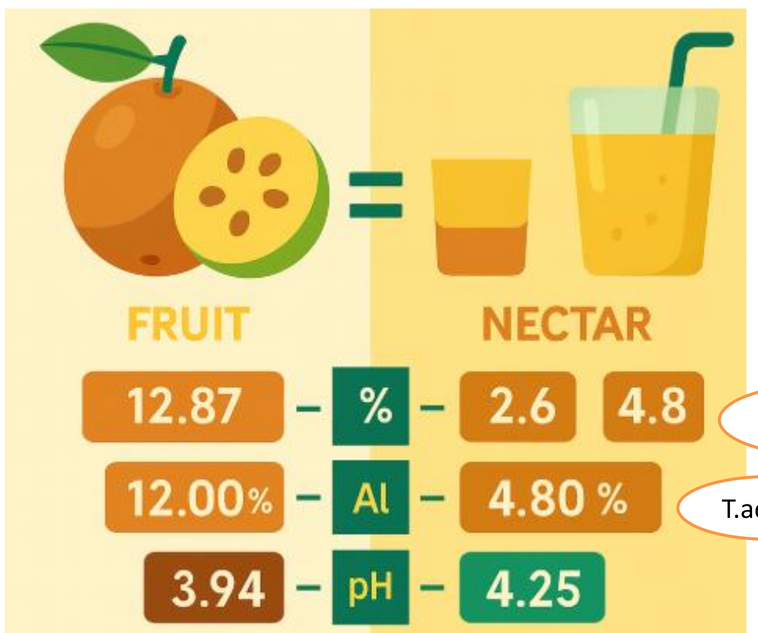
INTRODUCTION & AIM

- Mangaba is a well-known and appreciated fruit of the cerrado, recognized for having sweet characteristics, and can be consumed in natura or in the production of sweets, juices, ice cream, vinegar, etc.
- This work aimed to develop mangaba nectar and evaluate physicochemical characteristics.

METHOD



RESULTS & DISCUSSION



- There was a significant difference between the fruits and the nectar for the parameters of acidity and soluble solids but not for the pH.
- These variations may be associated with thermal processing, pulp dilution, the addition of additives, and the fruit ripening stage.

CONCLUSION

- Practical applications include the production of natural beverages with added value, sustainable use of cerrado fruits, and incentives for regional agro-industry.
- It was concluded that the processing of mangaba significantly altered the acidity and soluble solids of the nectar, keeping the pH stable, making it feasible to use it in the formulation of food products.

REFERENCES

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