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# Clarification effects in a functional copoazú (*Theobroma grandiflorum*) beverage

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UPCT



Foods: Bioactives, Processing,  
Quality and Nutrition  
10-12 April 2013

## copoazú



Amazonic  
tropical  
fruit

Pulp

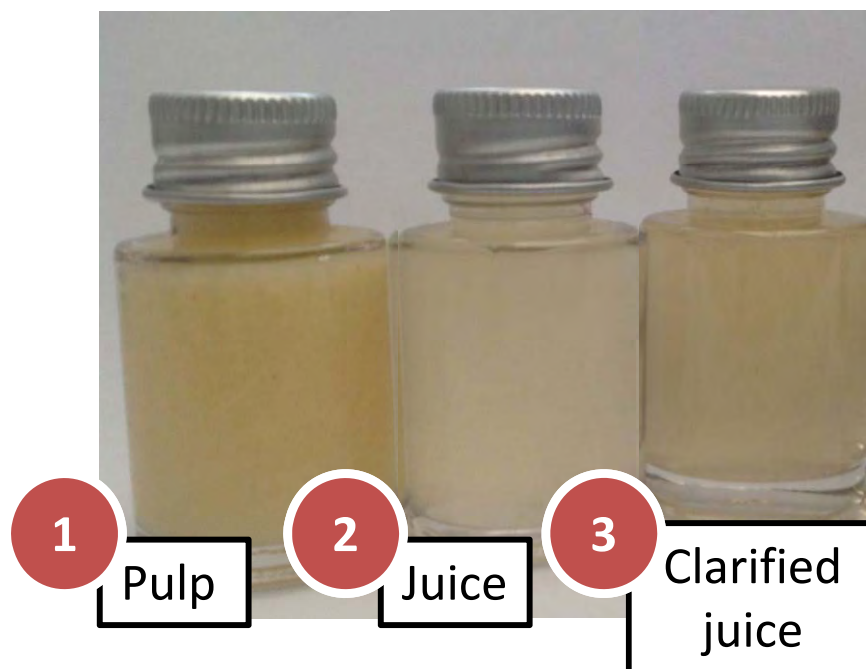
- Outstanding sensory characteristics
- High economic potential for regional and worldwide sustainable use

- Interesting food matrix to innovate and incorporate bioactive compounds in order to obtain functional drinks

Pulp contains some compounds that can be involved in deterioration reactions such as haze formation and non-enzymatic browning

clarification  
treatments

## Juice processign



1. From scalded seeds-pulp mass (72°C, 3min).  
Pasterurized (90°C, 2 min)
2. Centrifugation 14000 rpm, 4°C, 20 min
3. *Enzymatic treatment:*  
pectinase and amylase 100 ppm each, 43°C, 60 min.  
*Finning treatment:*  
gellatin 0,15g/L

## Analysis / results

- pH and total soluble solids
- Sugars and organic acids composition by HPLC
- Sensory analysis: consumers acceptance for flavor and texture

Every stage of the process changes quality traits in the copoazú food matrix

Hence, sensory acceptance increases with clarification treatments

Better sugars-acids balance improves flavor.  
Soluble solids reduction improves texture