

## **Frozen Pulp Storability of Six Acerola (*Malpighia emarginata*) Clones**

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The objective of this work was to evaluate the storability potential of frozen pulp conservation of from fruits of six acerola clones. Fruits from the clones BRS 152 (Sertaneja), FP 19, I 6/2, II 37/1, III 56/4, and III 78/1 were hand harvested in the commercial maturity stage in Limoeiro do Norte, Ceará State, Brazil. Fruits were transported to the Laboratory of Postharvest Physiology and Technology of the Embrapa Agroindústria Tropical, where pulp was obtained (pulp extractor), packed inside polyethylene bags (100 g), frozen and kept in a domestic freezer at -20°C during four months. Samples were removed one day after processing and, following, monthly for quality evaluation: color (L, C, H), soluble solids (SS), titratable acidity (TA), SS/TA, pH, Vitamin C, anthocyanins and  $\beta$ -carotene. The experiments was conducted in a completely randomized design, in a factorial arrangement (clone x time), with three replications (100 g polyethylene bags). It was not observed changes for SS, TA, SS/TA, and pH. Among the clones evaluated, two of them (II 37/1, III 56/4) maintained the vitamin C content closely the same throughout storage, while the others presented losses varying from 10 to 15 % approximately. The red color, evaluated as the anthocyanins, was kept much stable for the FP 19 clone, whose content did not change with storage. On the other hand, the anthocyanins content presented the largest decline (43.86 %) for the Sertaneja clone following 4 months frozen storage.

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