

Title Physicochemical characteristics and acceptability of pineapple salsa
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Abstract

Pineapple salsa was prepared using pineapple puree, tomato puree, chili, onion, garlic, capsicum, acid, sugar, salt and water. Ingredients were mixed, cooked and pasteurized before bottling into sterilized glass bottle. The pineapple salsas containing different levels of pineapple puree were then evaluated for the physicochemical and sensory attributes. Samples containing up to 30% added pineapple puree were not significantly different from the control in terms of overall acceptability, taste and colour. The hotness, viscosity and sourness of pineapple salsa contain 20-30% fruit puree were significantly different ($p < 0.05$) compared to control samples. Increasing level of pineapple puree also resulted in increasing the total soluble solids and viscosity of the product. The colour of the product was not significantly increased with ultimate level of pineapple puree. The addition of 20% pineapple puree into the salsa formulation had increased its total dietary fiber and reduced the moisture and fat content in the final product. Pineapple salsa incorporated with 20% pineapple puree was found to be the most acceptable as compared to the other samples.