

**Title** Influence of thermal treatment and storage on astringency and quality of a spreadable product from persimmon fruit

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#### **Abstract**

The aim of this work was to develop osmodehydrated products from cubes of persimmon (*var. Rojo Brillante*), which could be spread as a jam but keeping the typical aroma, flavour and colour of fresh fruit. The application of athermal treatment in the filling stage has been studied, with or without a later pasteurisation step at 90 °C for 20 min. These spreadable products were stored at room temperature or in refrigeration. The chemical composition, pH,  $a_w$ , colour, astringency, antioxidant capacity and the growth of yeast, moulds and aerobic mesophiles were analysed after the manufacture process and throughout the storage (approximately 3.5 months). Sensorial analyses were also performed after 24 h of being prepared and after 49 days of refrigeration. The product obtained without thermal treatment was the best since it maintained the characteristic persimmon colour better and showed higher antioxidant capacity. Furthermore, it was the best, according to the panel, not only for appearance but also for flavour.