Title	Minimally processed refrigerated soursop (*Annona muriata* L.)
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Abstract

Soursop is a tropical dark green fruit with irregular shapes and sizes ranging from 4 to 11 in and weigh up to 10 pounds. The pulp is white, creamy, juicy, and slightly acid pleasant flavor and pineapple-like aroma, pulp is divided into segments that hold an inedible large black seed. MPR is a well known method to preserve foods maintaining its nutritional and functional properties, sensory quality and safety, and its use is increasing meeting the demand of the consumers about having fresh like high quality products. The objectives of this study were to preserve by minimally processed refrigerated (MPR) Soursop, to determine the optimal sucrose concentration to be added to the pulp to evaluate sensory characteristics of the final product and to estimate the storage life. Soursop were selected, washed and sanitized with 50 ppm chlorine, pulp was extracted, blanched (65 °C, 2 min) and mixed with sucrose 15, 20, 25, 30 (w/w), 1000 ppm sorbic acid, samples were preserved in refrigeration (4 °C) in 200 ml PET containers. The product was preserved in optimal conditions during 90 d, sucrose concentration was 30% (w/w), there were no changes in the typical characteristics of soursop, it maintain texture, color, and flavor much similar (0.01% significance) to the fresh produce. There was not microbial growth, equilibrium pH was 3.5, 37 °Brix and aw=0.73. It is concluded that MPR gives a good alternative to commercially introduce Soursop in countries that don't have this food in order to get advantage of its phytochemicals.