

Production and Evaluation of Jam Made from Pineapple (*Ananas comosus*) and Grape (*Vitis vinifera*)

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Abstract : This project studied the production and evaluation of jam produced from pineapple and grape at different level of ratio (90:10, 80:20, 70:30, 60:40, 50:50, and 100%). The proximate and sensory properties were determined using standard methods. The (GDZ) was the highest for protein, moisture, fat and ash, (KFJ) was the highest for carbohydrate. There were significant differences ($p < 0.05$) in samples (PAB, GDZ, BEN) for moisture. Also, there were significant differences ($p < 0.05$) in samples (PAB, BBL, GDZ, KFJ) for protein. There were significant differences ($p < 0.05$) in samples (PAB, BBL, BEN) for carbohydrate. Also, there were significant differences ($p < 0.05$) in samples (PAB, BBL, QCM, GDZ, BEN) for fat and there were significant differences ($p < 0.05$) in samples (PAB, BBL, GDZ) for ash. (KFJ) was the highest for pH, (BBL and QCM) was the highest for Vitamin C; (GDZ) was the highest for titratable acidity. For sensory properties, for aroma, colour, flavour, and overall acceptability were tested using panellists; the result showed that (KFJ) had the highest for all samples. From the results of chemical and sensory characteristics sample BBL was the best combination.

Keywords : chemical, characteristic, combination, titratable, sensory, significant

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