

Physical-Chemical Parameters of Latvian Apple Juices and Their Suitability for Cider Production

Authors : Rita Riekstina-Dolge, Zanda Kruma, Daina Karklina, Fredijs Dimins

Abstract : Apple juice is the main raw material for cider production. In this study apple juices obtained from 14 dessert and crab variety apples grown in Latvia were investigated. For all samples soluble solids, titratable acidity, pH and sugar content were determined. Crab apples produce more dry matter, total sugar and acid content compared to the dessert apples but it depends on the apple variety. Total sugar content of crab apple juices was 1.3 to 1.8 times larger than in dessert apple juices. Titratable acidity of dessert apple juices is in the range of 4.1g L⁻¹ to 10.83g L⁻¹ and in crab apple juices titratable acidity is from 7.87g L⁻¹ to 19.6g L⁻¹. Fructose was detected as the main sugar whereas glucose level varied depending on the variety. The highest titratable acidity and content of sugars was detected in 'Cornelia' apples juice.

Keywords : apple juice, hierarchical cluster analysis, sugars, titratable acidity

Conference Title : ICBAE 2014 : International Conference on Biosystems and Agricultural Engineering

Conference Location : Madrid, Spain

Conference Dates : March 27-28, 2014