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QUALITY EVALUATION IN PAPAYA (CARICA PAPAYA L.).

Polyanna Alves Silva[1]
Doctor Teacher - Chemistry
Jessica Machado Silva [2]
Graduated in Generalist Pharmacy
Ellen Leony de Souza Assuncão [3]
Graduated in Generalist Pharmacy

RESUMO

This study aimed to evaluate the quality of 3 groups of papaya at different ripening stages (green, ripe and overripe) considering 3 parts of the fruit (skin, pulp and seed). Fruit were separated into 3 groups (green, ripe and overripe), with 4 replications of 3 fruit each, for physical and chemical analysis of skin, pulp and seed. The total titratable acidity was higher in the pulp and seeds of green papaya and in the skin of ripe papaya. Higher pH values were found in the pulp of ripe and overripe papaya, in the seed of the overripe papaya and in the skin of green and overripe papaya. The highest percentage of water was verified in the pulp of green papaya, in the seed of ripe and overripe papaya and in the skin of ripe papaya. The total soluble solids were found at greater amounts in the pulp of overripe papaya, in the seed of ripe and overripe papaya and in the skin of ripe papaya. The Biuret test indicated that the seeds of all papayas contained the highest concentration of protein. The coagulation test was more effective for the pulp of green papaya and the skin of green and overripe papaya, as these parts presented the shortest milk-clotting time, indicating that the enzymes in these parts have a greater ability to break down the protein structures.

Palavras-chave: physical and chemical analysis; postharvest; food safety; quality control.

[1] [1] Faculty of Sciences and Tecnologies of Campos Gerais - FACICA, Chemistry, Campos Gerais, MG, polyalves@gmail.com
[2] [2] Faculty of Sciences and Tecnologies of Campos Gerais - FACICA, Chemistry,, Campos Gerais, MG, jessica.ms13@hotmail.com
[3] [3] Faculty of Sciences and Tecnologies of Campos Gerais - FACICA, Chemistry,, Campos Gerais, MG, ellen.leony@yahoo.com.br.