MERCHANDIZING CHARACTERISTICS OF FAST-FREEZING FRUIT-AND-VEGETABLE SAUCE DURING LONG-TERM STORAGE

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The merchandizing assessment of fruit-and-vegetable sauce during long-term storage were studied. Relying on the fact that similar fruit-and-vegetable sauces have some drawbacks, a new product from beetroot, root celery and apples was elaborated by means of mathematical modeling methods with certain functional and physiological properties, which maintain quality of the product during its long-term refrigeration.

At the initial stage an average chemical composition of the outgoing product for the manufacture of fruit-and-vegetable sauce, and its receipt was developed. The technology of fruit-and-vegetable sauce includes: raw material preparation, sorting, calibration, thorough washing, beetroot and celery poaching, apples blanching, their poaching, homogenization, addition of oat flour, packing, marking, and fast refrigeration in a low-temperature refrigerating chamber at temperature \(-35^\circ C\).

The changes in fruit-and-vegetable sauce quality by organoleptic features, main physical-chemical parameters, which directly influence quality of the product, namely: the content of dry substances, titrated acidity, active acidity, mass part of sugars, vitamin C, were systematically investigated for 12 months. According to the results of the fulfilled investigations the authors came to the conclusion that in the process of long-term storage (for 12 months) of the fruit-and-vegetable sauce at temperature \(-35^\circ C\) its quality parameters didn’t practically change.

By its microbiologic parameters the developed sauce fully corresponds the requirements of the established standards.

Keywords: merchandizing characteristics, fruit-and-vegetable sauce, freezing, cold storage.