PRODUCTION OF FERMENTED BEVERAGE FROM PINEAPPLE (ANANAS COMOSUS)

W.F. Duarte¹, G. Dragone², A.S. Costa¹, J.M. Nogueira¹, K.L. Reis¹, L.A. Lara¹, V.E. Gomes¹, G.A. Torres¹, R.F. Schwan¹

¹Department of Biology, Federal University of Lavras, Lavras, Brazil, ²Institute for Biotechnology and Bioengineering, Centre of Biological Engineering, University of Minho, Braga, Portugal

Background: Pineapple (Ananas comosus) is the common name for an edible tropical plant and also its fruit. It is native to the southern part of Brazil and is now grown commercially in all tropical areas with a similar climate and soil. Nowadays, the variety ‘Pearl’ is the most cultivated in Brazil, mainly in the Northeast region and the Minas Gerais state¹.

Objectives: Explore the possibility of the elaboration of a fermented beverage from pineapple Pearl juice using two different Saccharomyces cerevisiae strains.

Methods: Pineapple pulp was diluted with a sucrose solution to adjust the sugar concentration to 16° Brix. Two yeasts were used: Saccharomyces cerevisiae UFLA CA11 and CAT. The initial yeast concentration used for fermenting the juice was 1%. Fermentation was carried out at 25°C in Erlenmeyer flasks containing 1000 ml of pineapple juice.

Results: Alcoholic fermentation of pineapple juice by S. cerevisiae UFLA CA11 lasted approximately 32 h, while the fermentation by S. cerevisiae CAT ended after 40 h. The final pH was the same for both alcoholic beverages. Sensory analysis of the beverage fermented by the yeast UFLA CA11 showed better acceptance for the attribute of flavor on a 9-point hedonic scale, while the beverage produced by the yeast CAT showed greater acceptance for the overall attribute.

Conclusions: It was concluded that S. cerevisiae UFLA CA11 and CAT can be used for pineapple Pearl wine production. The sensory evaluation has indicated that the pineapple wine had good acceptance by consumers.

References:

1 Medina, JC; Abacaxi: cultura, materia-prima, processamento e aspectos economicos Instituto de Tecnologia de alimentos.

Acknowledgements: CNPq and CAPES.