

## عنوان مقاله:

Chemical composition and sensory properties of sharbat prepared from black plum peel

## محل انتشار:

ششمین همایش بین المللی مهندسی کشاورزی و محیط زیست با رویکرد توسعه پایدار (سال: 1399)

تعداد صفحات اصل مقاله: 7

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## خلاصه مقاله:

The aim of this study was to investigate the effect of black plum peel puree (۴۰-۶۰%) and pectin (۰, ۰.۲۵ and ۰.۵%) concentrations on the chemical compositions and sensory attributes of black plum peel sharbat. Increasing the pectin concentration decreased the acidity. The results of sensory properties showed that increasing the pectin concentration reduced color, consistency, water-solubility and sweetness. The increase of black plum puree led to a rise in aroma score and decreased water-solubility. The sample with ۵۰% black plum peel puree without pectin had the highest acceptability. Chemical and sensory evaluations suggest that sharbat is of high value and is generally acceptable.

## کلمات کلیدی:

component, Black plum peel, Sharbat, Sensory properties

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/1231618>

