

عنوان مقاله:

Study the Physico-Chemical Properties of Aloe Vera and Kiwi Blended Compotes

محل انتشار:

سومین کنفرانس بین المللی پژوهش در علوم و مهندسی (سال: 1396)

تعداد صفحات اصل مقاله: 10

نویسنده:

Davoud Habibzadeh - Research & Development expert of Mizan Sanjesh Pasargad Accredited laboratory

خلاصه مقاله:

This study was carried out to produce aloe vera and kiwi blended compotes and studied physicochemical properties. Compote is made from one fruit or mixture of fruits in a suitable liquid consists of water, fruit water and sugars that package hermetic tin under thermal process to caching sterile condition. Physico-chemical properties such as pH, acidity, Brix, vitamin C, total sugars, mineral components (K, Ca, Na, Mg, Fe and Zn) carried out for blended compotes. pH was 3.47, acidity 0.08g/100, Brix 24, vitamin C 2mg/100g and total sugars 46.88%. As well as, mineral components (K, Ca, Na, Mg, Fe and Zn) were 0.008, 0.020, 0.004, 0.100, 0.001 and 0.004%, respectively. Color (items, were L^* (15.95), b^* (4.19) and a^* (2.07

کلمات کلیدی:

Aloe Vera, Kiwi, Compote, Physico-chemical properties

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