CONTRIBUTIONS TO THE KNOWLEDGE OF THE QUALITY OF SOME SYRUP VARIETIES OBTAINED INDUSTRIALLY AND TRADITIONALLY

C.E. Nistor*, G.V. Hoha, A. Usturoi, B. Păsărin

"Ion Ionescu de la Brad" Iasi University of Life Sciences, Romania
**e-mail: catalin.nistor@iuls.ro*

Abstract

Fruit syrups are classified as non-alcoholic beverages obtained from the fruit juices of various species through mechanical processes (pressing) or diffusion, with the addition of sugar and acids, intended for the preparation of soft drinks and confectionery products and preserved with sugar. Processing into syrup is a method that can be applied to a wide range of fruits, such as: strawberries, raspberries, cherries, sour cherries, apricots, berries, blueberries, or citrus fruits. The research conducted aimed to highlight the differences between the two technologies for obtaining this product, as well as to analyse the main sensory and physicochemical indicators. By conducting a sensory analysis of the 9 syrup varieties, it was found that for each parameter evaluated, the maximum score was awarded to one of the syrup varieties prepared using the traditional method. Regarding the results of the physicochemical analyses, variations were observed between the two technological variants. Regarding the total sugar percentage, the difference was 16-18% higher for varieties prepared using the traditional method, while for acidity, the values obtained for industrially prepared syrup varieties were 1.04-1.30, and for traditional varieties, they were 3.42-3.80 (g malic acid/100 g product).

Key words: *syrup, fruits, sensory analysis, sugar*