B66 THE ANALYSIS OF WOODAPPLE AND ITS JAMS TO SET UP STANDARDS FOR MANUFACTURED PRODUCTS

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Woodapples collected from different growing areas, each representing a wide span of cultivars and varied agricultural influences, together with their respective Jam samples prepared in the laboratory, were analysed to determine twenty two of their constituents. The results thus obtained were used in an attempt to establish standards, governing the composition of processed fruit products.

In the raw fruit, natural variations of the order of 50% - 100% of the absolute value were observed for most of the parameters determined. Thus the composition of a fruit can only be defined in terms of ranges and averages, with the usual statistical specifications to indicate the variability.

Water insoluble solids, phosphorus, total ash and total nitrogen were found to be the best constituents for fruit content determination in the manufactured products. In the prepared lab samples total acidity and potassium were also ideal parameters though they cannot be used to assess the finished products as they are normally added to the commercial samples during manufacture to maintain acidity and in the form of a preservative respectively.

The application of multivariate analysis has enabled a reasonably accurate estimation of the fruit content.

References

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