P18. Strawberry spread - New Food New Tech

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ABSTRACT

This study is part of the *Agrio et Emulsion* project (POCI-01-0145-FEDER-023583), new food emulsions development. The product innovation results from the addition of a strawberry syrup to a spreadable cream of vegetable origin. Four formulations have been developed and eight syrup spreadable cream, being selected a prototype evaluated by an untrained panel taster. Physicochemical and proximal analyzes were performed: pH, total acidity, soluble solids, energy, moisture, crude protein, total lipids, carbohydrates, fiber and ash. A set of microbial populations was evaluated for microbiological stability control: enumeration of microorganisms at 30ºC; enumeration of lipolytic microorganisms at 30ºC; enumeration of *Enterobacteriaceae*; enumeration of osmophilic or osmotolerant yeasts and moulds; detection of spores of sulfite-reducing Clostridia. Two emerging technologies, ionizing irradiation and hyperpressure were used to study the stability of this new product. The results for the treated and untreated products showed no significant differences. The untreated samples remained stable and showed satisfactory microbiological characteristics under refrigeration at 5 °C after 3 months. Following these results, we conclude that product stability can be ensured by good manufacturing practices.

KEYWORDS: Spreadable cream, Emulsion, Hyperpressure, Irradiation, Strawberry.

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