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Título artículo: Chemical composition of jabuticaba (*Plinia jaboticaba*) liquors produced from cachaça and cereal alcohol

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Autores: Nathália de Andrade Neves, Sérgio Gómez-Alonso, Esteban García-Romero, Isidro Hermosín-Gutiérrez, Isadora Ferreira da Silva, Paulo César Stringheta

RESUMEN:

Jabuticaba (*Plinia jaboticaba* (DC) Berg.) is considered one of the main Brazilian sources of anthocyanins. It is widely recognised and popular, with its consumption occurring in fresh forms and through processed products. Although popular, jabuticaba liquors are handmade, on a small-scale, with little quality control and a lack of standardization. This study aimed to evaluate the effect of the ethanol source (cachaça and cereal alcohol) on the chemical characteristics of jabuticaba liquors. The beverages were evaluated considering the contents of sugars, ethanol, anthocyanins, ellagic acid, amino acids, biogenic amines, organic acids, and volatile composition. The liquors showed similar chemical compositions, which differs from the content of anthocyanins and the volatile composition. The liquor made from cachaça showed a greater complexity of aroma, including terpenes and volatile phenolic compounds, and a higher degree of polymerization of anthocyanins. This study is the first published for jabuticaba liquors.