

**EFFECTS OF PEEL ADDITION AND STORAGE ON QUALITY  
OF GOLDEN APPLE (*SPONDIAS CYTHEREA* SONN)  
HOT SAUCES**

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**ABSTRACT**

*Fresh, frozen or brined golden apple puree (*Spondias cytherea*) was utilized in hot sauces. The effects of puree, fruit peel addition, and storage on quality of sauces was investigated. Base formulation, (%) consisted of golden apple puree (50), water (25), vinegar (10), peppers (6), sucrose (4) aromatic spices (2), citric acid (1.1) sodium chloride (1.0), xanthan gum (0.8) and sodium benzoate (0.1). Processing of hot sauces was at 85-90C for 15-20 min followed by hot-filling into glass bottles. Fruits were acceptable in 20% brine up to 6 weeks at 28-31C. Physico-chemical quality of sauces varied due ( $P < 0.05$ ) to fruit puree. Sensory quality did not vary ( $P > 0.05$ ) in sauces with 0% or 5% peel, however, sauces of 100% peel were more yellow ( $P < 0.05$ ), had lower total soluble solids ( $P < 0.05$ ) and were less acceptable ( $P < 0.05$ ). The shelf-life of sauces was at least 90 days at 28-31C or 5C.*

**INTRODUCTION**