

ABSTRACT

An investigation of the use of unripe ‘dwarf’ Pommecythere in the production of a Pommecythere cordial

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Aim: To investigate the use of unripe ‘dwarf’ Pommecythere in the production of a Pommecythere cordial

Objectives: (1) To produce the Pommecythere cordial thus establishing its quality standards, (2) to conduct sensory evaluation to determine product acceptability, (3) to determine acceptable levels of preservative for extended shelf life of the product, and (4) to develop the process flow for mass production from prototype products.

Rationale: In recent times, the Pommecythere has been researched, investigated and experimented on in various aspects but never before has a study been focused on the ‘dwarf’ Pommecythere in the green, unripe stage in the production of a cordial. Therefore this particular study is designed to have further insight into and add for future information the steps taken in production and evaluation of a Pommecythere cordial and its potential for recognition in the consumers market in Trinidad and Tobago.

Subjects/setting: Thirty four panelists ranging from ages 9-59 years old were used in a focus group sensory evaluation under controlled settings. This age range was categorized into two groups called the ‘children group- under 20 years old’ and the ‘adult group- over 20 years old’. The panelists were given two samples each of the Pommecythere cordial in a diluted form (4 parts water to 1 part cordial) and were asked to evaluate based on their senses. These two samples were labeled Sample A (with citric acid) and Sample B (without citric acid.)

Results: There was a distinct preference of the Pommecythere juice-drink without citric acid (sweeter) by the children age group (under 20 years old) as opposed to the Pommecythere juice-drink with citric acid (less sweet) preferred by the adult age group (over 20 years old). The reason for the choice was that the children preferred a sweeter drink and the adults preferred a less sweet drink. There were also other factors that affected the acceptance as well as the shelf-life of the cordial such as chemical and microbiological characteristics, colour, preservatives used and packaging.

Conclusion: The Pommecythere cordial showed positive possibilities of general acceptance with consumers especially among children in a sweeter concentration as opposed to adults who prefer a less sweet product.