

EFFECTS OF BRINING PRETREATMENT AND STORAGE ON CARAMBOLA (*AVERRHOA CARAMBOLA* L.) PICKLES

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Accepted for Publication January 17, 2004

ABSTRACT

*Mature, green carambola (*Averrhoa carambola* L.) were pretreated in 5, 10 or 15% NaCl for 24 h, hot-filled with vinegar, sucrose and spices, and pasteurized at 78 ± 1 C for 15 min. No differences ($P \leq 0.05$) in appearance, taste and texture were due to prebrining treatments, but most panelists (62%) preferred pickles in 10% brine. This pickle was stored either at 10C or 25C for 8 weeks. Some pickles had sodium benzoate (0.025%) or citric acid (1%) with ascorbic acid (0.25%) in pickling liquor. Interactions of treatments by storage resulted ($P \leq 0.05$) in darkening of color, less greenness, more yellowness, softer texture, increase in pH and less than 10 CFU/g microbes in carambola pickles. Carambola slices with ascorbic acid and citric acid were the brightest and most green ($P \leq 0.05$) after pickling and remained one of the least dark after storage ($P \leq 0.05$). Storage of pickles at 10C minimized quality changes.*