

## Characterization of guava pulp (*Psidium guajava* L.) “Criolla Roja”.

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### Abstract

Chemical, physical and microbiological characteristics of interest to guava pulp processing were evaluated. The pulp from the “criolla roja” type was obtained in pilot plants at the Institute of Food Science and Technology at the Central University of Venezuela. Results for evaluated parameters were: firmness 1,87 kg/cm<sup>2</sup>; consistency 1,00 ± 0,01 cm/30 sec; apparent viscosity 74.000,00 and 45.333,00 cp; total solids 15,7 ± 0,1 %; moisture 84,3 ± 0,1 %; soluble solids 13,82° Brix (20° C), pH: 4,1; total titratable acidity 2,48 ± 0,07 %; D pH/DV: 1,8 %; total ash 0,75 ± 0,01 %; total sugars 11,00 ± 0,3 %; reducing sugars 5,72 ± 0,3 % and sucrose 5,28 %; plate count 1,73 x 10<sup>4</sup> cfu/ml, NMP total coliforms < 1100 / 100 ml; NMP fecal coliforms 3,00 / 100 ml; molds and yeast < 100 cfu/ml. Pulp yield was 79,8 % of selected raw material. The pulp was juicy, acidic and behaved as non – Newtonian pseudoplastic material. The neutralization graph of the “criolla roja” guava pulp is characteristics of buffer systems. The pulp was of optimal microbiological quality.

**Key words:** *Psidium guajava*, guava pulp, chemical, physical, and microbiological, characterization

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Recibido el 9-1-2001 ● Aceptado el 25-6-2002

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