

Chemical composition of the Palieri grape

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Abstract

The objective of this study was the chemical characterization of the Palieri grape harvested in El Mojan, Zulia state, Venezuela. The results obtained in the analyses of the pulp were °Brix 13.22, titratable acidity 0.86%, pH 4.5 and ripeness index 15.37. Pericarp evaluation revealed total tannins at 0.26%, diglucoside anthocyanins 1214, 29 mg/L and monoglucoside anthocyanins 1251, 65 mg/L. The values of soluble solids and titratable acidity were lower than those reported in other hybrids or species of tinted grape. However, the ionic acidity was comparable to those reported by other authors. Tannin content confirms that the hybrid Palieri has an important astringency characteristic. Anthocyanins content was higher than that reported in other hybrids. This result suggests that Palieri may be a potential colorant and natural antioxidant source for food applications.

Key words: grape, Palieri, tannins, anthocyanins, chemical composition.

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