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STUDY ON THE TECHNIQUE OF OBTAINING GRAPE JAM WITH VARIOUS ADDITIONS

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Abstract: The consumption of fruits has many benefits for the human body, so different ways of preparing them are sought to increase the amounts consumed. In addition to their pleasant taste, grapes have benefits such as a high content of vitamins or minerals. Grapes also contain the most powerful antioxidant, resveratrol, which is why they have effects in protecting the cardiovascular system, in detoxification, in maintaining the energy level and many others. Cooking grapes in the form of jam allows them to be preserved for a longer period, which is why people resort to this method countless times.

A literature study was carried out with a role in synthesizing information about the benefits of grapes but also about the technology of obtaining grape jam with almonds and rum addition. Thus, the method of making the jam, the technological scheme for obtaining it, the description of the stages, but also the possible defects that could appear were presented. After obtaining, the sensory evaluation of the product and the physicochemical analyzes were performed.

• Introduction

Jam is one of the most famous food products, which can be made from several varieties of fruits and vegetables. It is rich in sugars, organic acids and contains some nutritionally important minerals and vitamins. Color is one of the most important quality attributes of jams, and an attractive color is usually associated with a high-quality product.

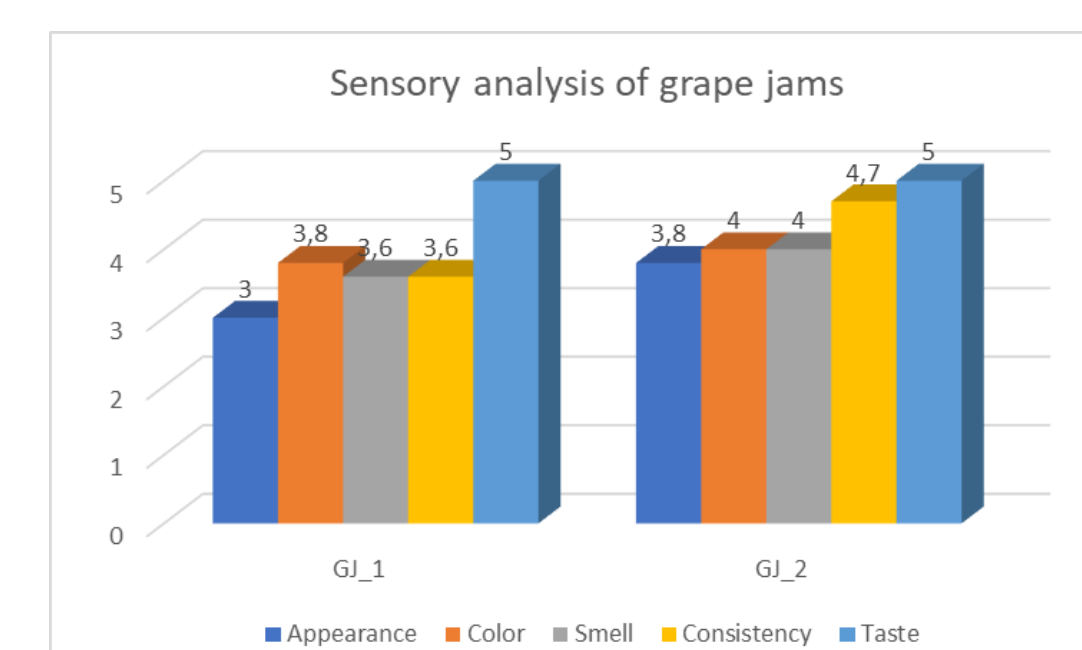
• Material and method

2 types of grape jam (made at home, based on an own recipe) were analyzed. To determine the score of these varieties of grape jam, the scoring scale method was chosen, using a panel of 10 people who tasted the products and, following the organoleptic tests, gave the samples different scores. The characteristics evaluated were appearance, color, smell, taste and texture. By adding up the maximum score for each characteristic, the product can achieve a maximum score of 22 points.

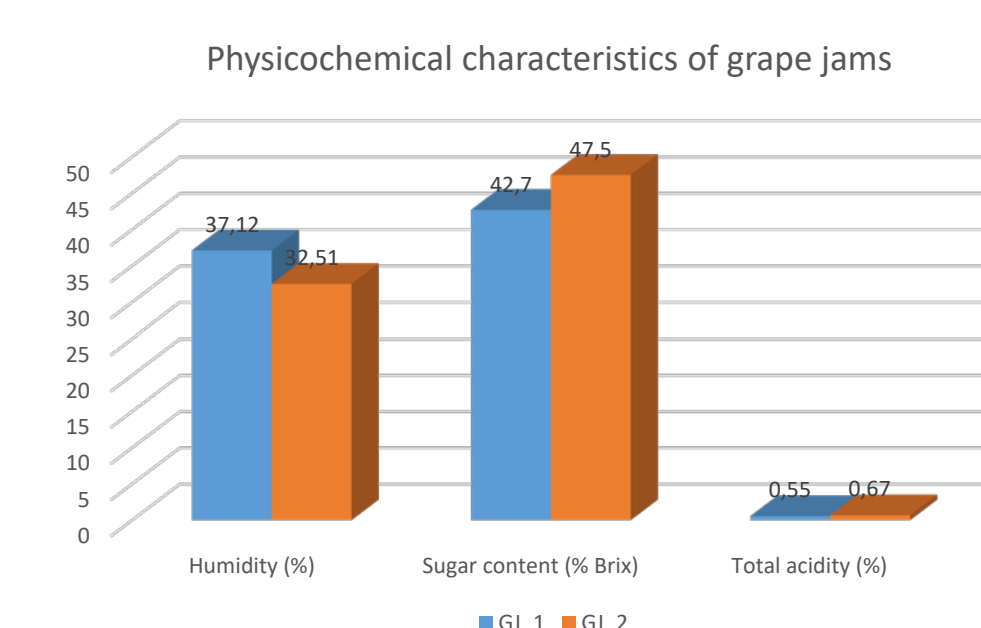
The physicochemical analysis of the jams consisted of: determining the water content (by heating to $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$ until constant weight), the sugar content (using a DR201-95 digital refractometer) and the total acidity.

• Results and discussions

The results from the sensory examination for the 2 types of grape jam are presented below:



The results of the physicochemical examinations are presented below:



• Conclusions

The sensory analyzes undertaken highlighted the fact that the taste and color were the most appreciated characteristics in the case of the first jam, with the code GJ_1, obtaining points of 3.8 and 5, respectively, and in the case of the second jam, with the code GJ_2, color, taste and smell received the maximum scores of 4, 5 and 4 points respectively, the other characteristics obtaining slightly lower values.

Following the physicochemical determinations, comparing the two grape jams, an increase in the sugar content and total acidity was noticed, but also a decrease in the humidity of GJ_2, compared to GJ_1.

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