

## Effect of different strawberry varieties on the nectar quality

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**Statement of the Problem:** Strawberry nectar can extend the duration of strawberry consumption beyond its season and enjoy its nutritional value along the year (vitamins C, A, B, minerals, polyphenols, antioxidant, etc.). However, a great and plausible consumption of the strawberry nectar strongly depends on the quality of strawberries in which the nectar is made with.

**Methodology & Theoretical Orientation:** In this study, we explore the effect of different strawberry varieties on the quality of nectar produced in the laboratory level; seven varieties of strawberry (Camarosa, Fortuna, Petaluma, Grenada, Fronteras, Merced and Sabrina) are used for manufacturing nectar. Analyses performed were namely, microbiological (enumeration of total/fecal coliform and mold), physico-chemical (pH, Dornic acidity, sugar content, ascorbic acid, determination of total phenols, anthocyanin, antioxidant activity), and organoleptic (group 30 subject).

**Findings:** Different strawberry varieties have an effect on the physico-chemical and organoleptic quality of the strawberry nectar, yet they have no effect on the microbial quality. At the level of physicochemical quality, each variety of strawberry developed nectar with special characteristics compared to other varieties, Fortuna produces nectar with contents of total phenols and high anthocyanin, Grenada provides a rich strawberry nectar vitamin C and Fronteras ensures high levels of antioxidant activity. In this case, a mixture of three or four strawberry varieties in the manufacture of nectar can be the best choice to gather all the special characteristics. At the level of organoleptic, Fortuna and Grenada are the best varieties of strawberries that can be chosen for the nectar production, but these sensory results may vary depending on the consumer-targeted category.

**Conclusion & Significance:** Each strawberry variety produces nectar with special characters. Therefore, the choice of strawberry varieties is necessary in the production of strawberry nectar.

## Biography

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