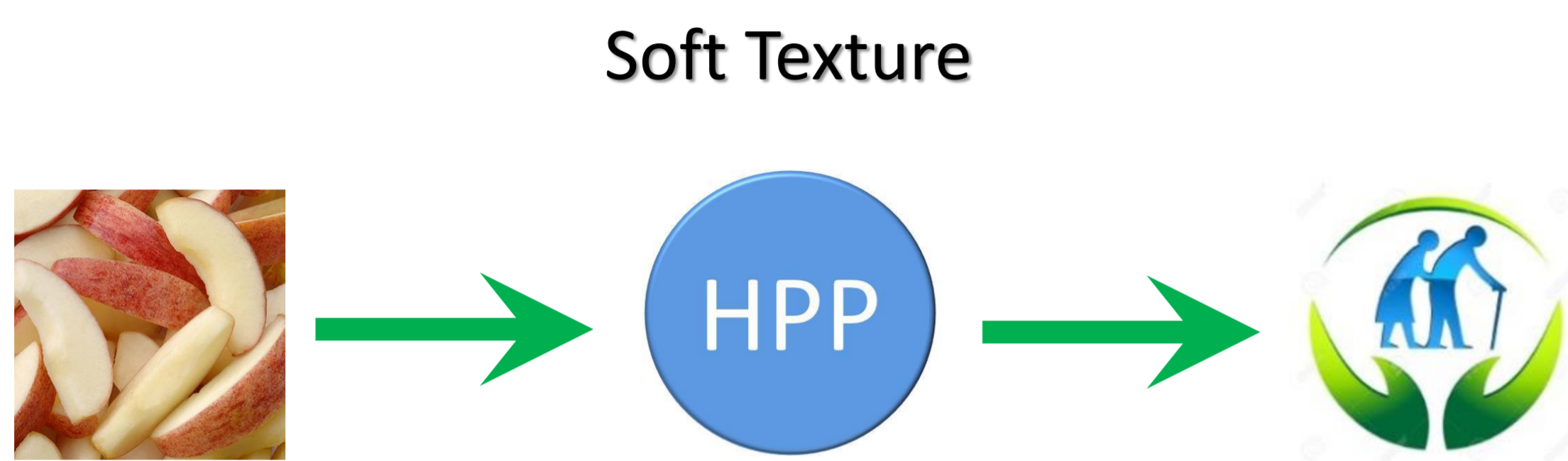


CONTEXT

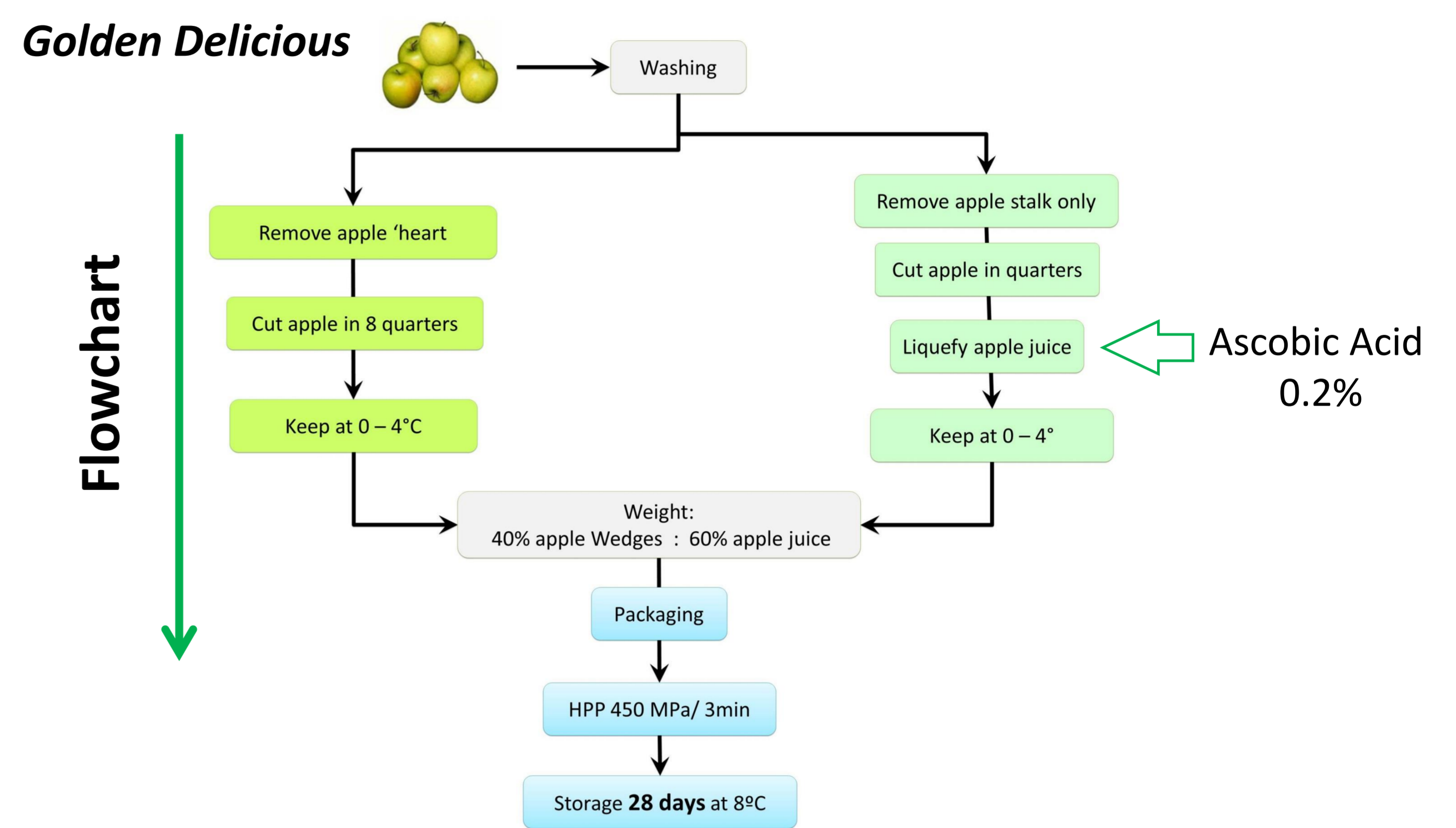
Ageing, causes a lack of muscular strength and dental problems, consequently **chewing** could be difficult for elderly → **decreasing food intake**.

High pressure processing (HPP) induces → **texture modifications** in Apple.



The **objective** of the work was to produce **easily to chew apple wedges** products for elderly.

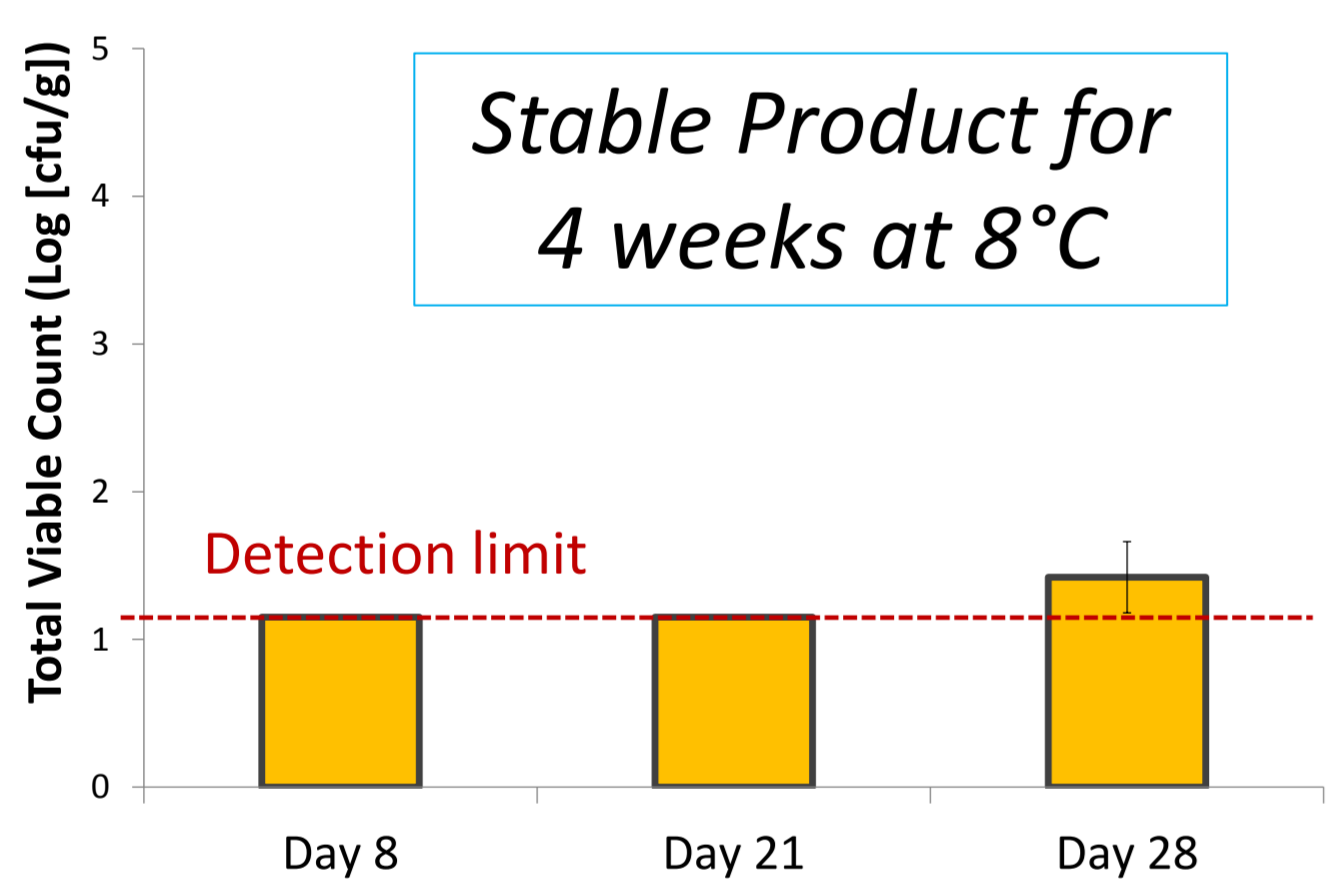
MATERIAL AND METHODS



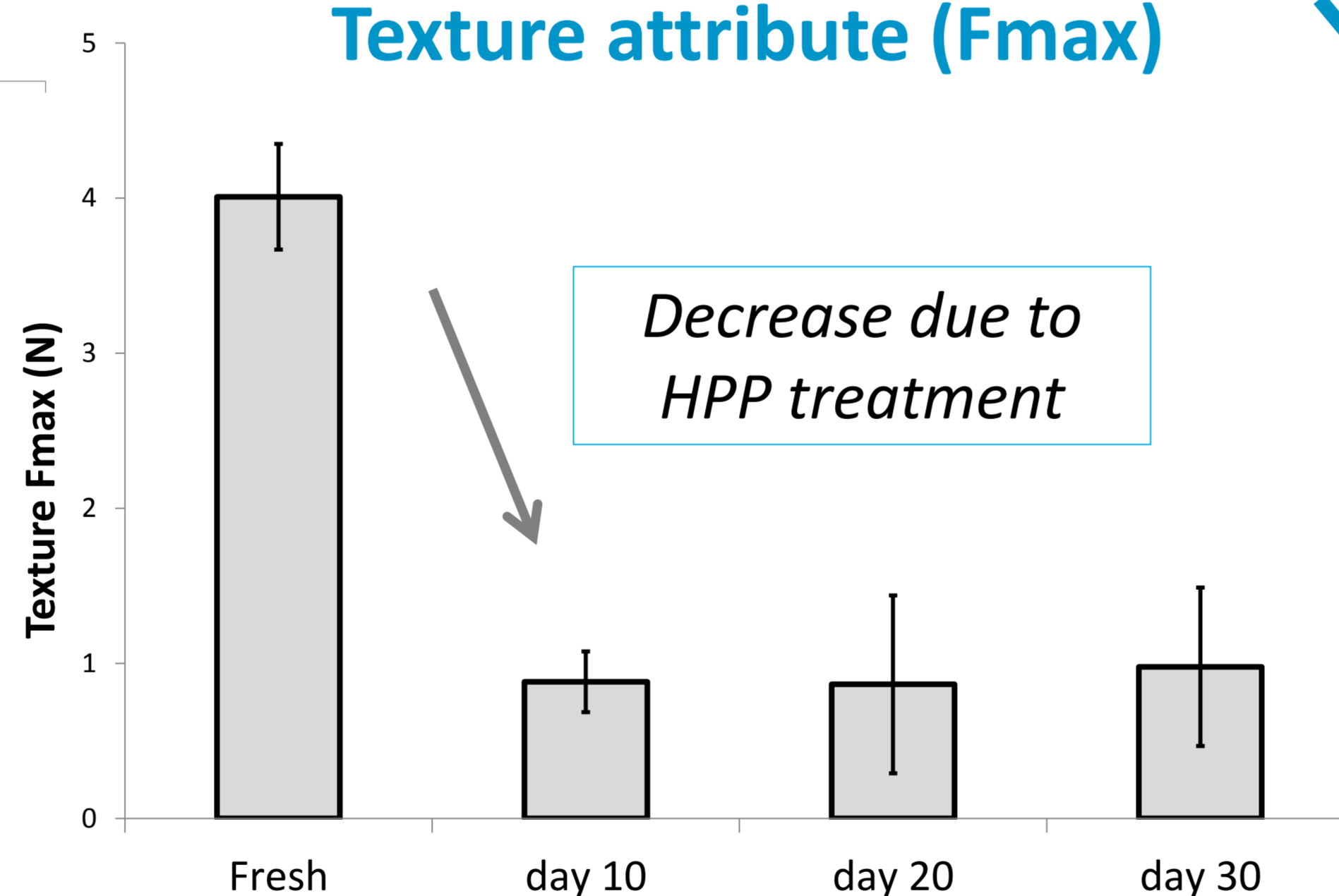
Analysis: Characterisation by a panel expert of 17 judges
Physico-chemical (pH, Soluble Solids & acidity)
Microbiological (determination of Total Viable Count)
Texture => penetrometer procedure (50nn/mn)

RESULTS

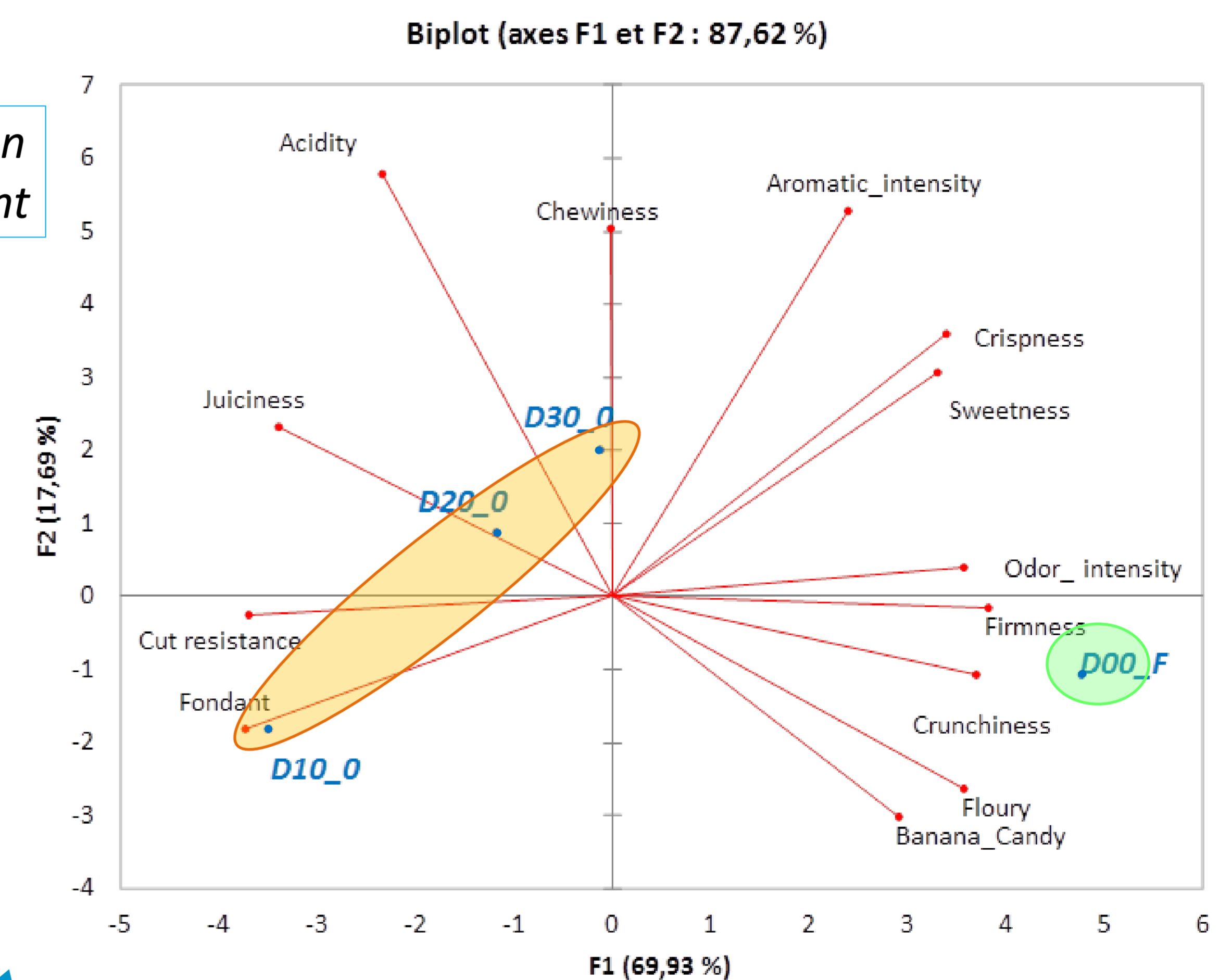
Microbiology (TVC)



Texture attribute (Fmax)



Sensory: panel characterisation



Physico-Chemical attributes

Stable Product for 4 weeks at 8°C

	Significant	Day 8	Day 21	Day 28
Acidity (g MAE Eq/kg)				
Juice	No	2.9	2.7	2.8
Wedges	No	3.5	3.3	3.2
pH				
Juice	No	3.86	3.87	3.73
Wedges	No	3.90	3.79	3.71
Soluble Solids (°Brix)				
Juice	No	11.8	11.9	11.6

CONCLUSION

Apple Wedges with “watermelon” texture product concept for elderly have been explored:

After HPP treatment product is safe and little physico-chemical modifications have been observed during 4 weeks storage at 8°C.

As expected texture have been correctly modified but some sensory attributes have been impacted by process and storage.

This new unfamiliar product between can and fresh fruit require more work on the concept before carry out a new study od acceptability with elderly.

Acknowledgment



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