

## OBTAINING AND STORING POWDER AVOCADO

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In order to obtain a product derived from avocado, with advantages when compared to fresh fruit, such as smaller volume and weight, able to be stored easily without getting dark when exposed to air, drying was carried out on finely ground pulp or avocado purée.

As pretreatment, fruits were washed, peeled, deseeded and immersed in a solution of citric acid. Once obtained, the pulp was mixed with preserving solution (citric acid, ascorbic acid), antioxidant (TBHQ) and drying adjuvant (maltodextrin).

To turn pulp into powder, a Niro minor atomizer was used, keeping outlet air temperature at 80°C and a feeding flow of 8-10 kg hr<sup>-1</sup>. The yield obtained was of 15% of powdered product regarding pulp and 30% regarding the fruit. The powder was characterized by its typical green color and good mixing properties with water. The microbiological analyses indicate absence of pathogenic microorganisms and a total count of 18.000 cfu 100 mL<sup>-1</sup>. The content of water was of 1% and 70% of lipids (b.s.).

The obtained product was stored under environmental conditions and refrigerated in darkness for a period of 2 months. This storage was carried out with 3 replicates, not showing significant differences in moisture, colour, taste, aroma, and peroxides index, obtaining a confidence level of 95%.