

Physicochemical parameters and anthocyanins kinetic degradation modelling from blood orange juice as affected by ascorbic acid fortification during pasteurisation

Authors

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Description

The "pure fruit juice" or "100% pure juice" are beforehand the most "natural". They are obtained by a simple squeezing (within 24 hours after harvesting) of blood orange carefully selected; without any addition: no coloring, no preservatives added (natural or synthetic), no water or sugar added (blood orange pressed and nothing else), for which only a fortification by vitamin C and a pasteurisation is permitted.

For that, the variation of anthocyanins and physico-chemical parameters (pH, titratable acidity, and soluble solid content) of the blood orange juice (*Citrus sinensis* [L.] Osbeck) during pasteurisation was monitored at 60 to 90 C. The effect of ascorbic acid fortification (at 100 ppm) and temperature/time pasteurisation on the kinetic behaviour of anthocyanins degradation was determined.