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Czech J. Food Sci.

**T. Požrl, K.
Podgrajšek, J. Hribar,**

Mr. Simic:

Functional Perspective of Products from Pears cv. Pituralka

Czech J. Food Sci., 27 (2009): S301-S303

Pears cv. Pituralka are autochthon old cultivar from west Slovenian region and northern part of Italy, that were traditionally consumed as cooked or baked meals. In our study we developed new products and defined their nutritional value. Different thermal treatments (cooking and baking) were used for preservation of these products in sugar solution with or without an ascorbic or citric acid and packed in vacuum in a thermostable polyamide/polypropylene (PA/PP) foil. The products made from pears cv. Pituralka were sensory evaluated. The results show that Pituralka pears can be consumed only if they are thermally processed. Containing high amount of total fiber (6– 7 g/100 g) products have functional perspective as prebiotics. Having low acidity level (total amount of acids 12.9– 15.3 mg/100 g)

products from pears cv. Pituralka have very acceptable sensory properties, especially for people with dyspepsia. However low amount of vitamin C (0.5 mg/100 g) has affect on higher sensitivity to oxidation, that needs to be taken into consideration during processing and storage.

Keywords:

pears cv. Pituralka; autochthon cultivar

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