

Environment as a Factor in the Composition of the Fruit and the Effect of Composition, Processes and Ingredients in the Durability of Preserved Products

Bahtir Hyseni*, Alush Musaj, Afete Shala-Musliu, Valmire Voca, Liridona Fejza

University of Prishtina, Faculty of Geosciences and Technology, Department of Technology, 40000 Mitrovicë, Republic of Kosovo

Received December 28, 2012; Accepted February 15, 2013

Abstract: Environment, in which fruit is grown, as well as processes and ingredients have significant impact on the durability of the preserved products. This study is based on samples taken from the home made jam with two recipes. For preparation of jam, full-grown cornel grains are used which have been preserved with congealment for storage for a period of time. The study includes some samples of each recipe, taken in equal quantity for both types. In the samples were determined acidity (pH) and brix, and determination methods are based on measuring with the pH-meter and refract meter. In this research we have put our efforts to measure the drop of pH, i.e. increased acidity, microbial development for what we have provided growing conditions, getting in this case the conclusions on the ability of recipe's impact on durability and difference that the recipe gives, and the production process of the product. The difference of the pH drop between the two jams is only 0.09 degrees, so the measurement shows that industrial jam is of longer-term because at the beginning homemade jam shows inappropriate pH value of the product. The initial pH value in the industrial jam is 1.69 while for the traditional one 2.7. This product is almost common in the region and for both, fruits and products, was paid very little attention. The analyses of this product in the region are conducted for the first time therefore; the study is being paid particular attention. In this study, starting from pickings, preservation, sample's taking, analyzing and, at the end, study of the obtained results of this product, we have been engaged for one year.

Keywords: *Cornel, cornel jam, Environment, pH, brix, durability.*

*Corresponding: E-Mail: bahtirhyseni@gmail.com Tel: +38649615064;