



Stability of Vitamin C in Apple Juice, Produced in the Region of Korca (Albania), Utilizing Different Conservation Methods

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Abstract. *The aim of the study* has been the determination of stability of vitamin C in apple juice stored with different methods for a 3 month period. For this purpose various fresh, mature and healthy apple samples were collected (Granny Smith and Starking) from the refrigeration storage facilities in the Korca region. 13 tests of apple juice were conducted using different methods of preservation for the pasteurized and unpasteurized apple juice utilizing different chemical preservatives such as benzoate, sorbate, velcorin and their combinations. Chemical analysis for the determination of vitamin C in 30 day intervals were rigorously conducted for the duration of three months. *As result, the* vitamin C present in apple juice decreases during technological processing and also over prolonged time periods during preservation. Regardless of the method or content of preservatives, in amount and variety, the vitamin C has suffered a significant degradation from 55.7% to 66.6% over a period of 90 day preservation. *With regard to the best method for the preservation of vitamin C,* the use of Velcorin as a preservative combined with the rapid pasteurization gives better results in maintaining lower degree of degradation of vitamin C. To offset the loss of vitamin C apple juice manufacturers should add it artificially.

Keywords: *ascorbic acid, preservatives, apple juice, Velcorin.*

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