

Effect of various methods of pomegranate peeling in quality of pomegranate Juice

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Pomegranate (*Punica granatum*) is one of the famous and domestic fruits in Iran. It is cultivated in great quantities under hot-dry climate like Yazd, Khorasan, Kerman and Fars provinces. This fruit has a high content of nutritional components with excellent quality for marketing and export as fresh use. Because of unsuitable processing and difficulties during removing of peel from grains and extraction with primitive systems that were incorporating into juice high quantities of astringent substances like Tanins in juice.

In this assay, six methods of peeling were compared for choice the best method for separating peel from grains. These methods were: peeling by hand, no peeling (pressing whole fruit), sliced pomegranates, abrasion peeling, by hot water peeling and steam peeling. After mentioned treatments were pressed and obtained juices were tested for T.S.S., acidity, pH, tannin, turbidity and color. The results were statistically analyzed and showed that the best method for keeping quality and low turbidity and tannin rate in juice is hand peeling or design a machine for removing peel from grains before pressing the whole fruit should be immersed in hot water for five minutes can loose the interval layer to grains and remove simply by vibrating perforated cylindrical machine. But decreasing the total soluble solid is a problem in this method which must be solved in further investigations.