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Development of a Food Product Type Based Sauce Eggplant (*Solanum melongena*)

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Abstract:In this research the development of a sauce type of food product based low calorie eggplant (*Solanum melongena*) was sought. For this physico-soluble solids, pH, brix, moisture, ash and yield three types of eggplant variety esculentum including Violet Long, Long Residence and Black Beauty they were made; conservation tests used were: physical methods, low temperatures, steam and addition antioxidant. Within the result is that the product is classified as a sauce, as these are concentrated to 25 ° Bx and 35 and has obtained 20° Bx. el physical vapor preservation method is the best performing and Antioxidants better behavior presented were natural (vitamin E and Ascorbic acid), highlighting vitamin E which kept organoleptic characteristics of the pulp at 90%. Based on the results it is concluded that the species Black Beauty has better conditions of use compared with long purple and violet species long.

Keywords:Dressing, Food, Low calorie, Sauces.

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