

Project 4.1.3 Processing for a Purpose

Abstract

In this lab, a variety of processed strawberries were evaluated for their suitability of making sponge cake sauce. Frozen, canned, dehydrated, and freeze dried strawberries were compared in a sensory analysis to the same sauce made from fresh strawberries. The different variations were tested for sugar content prior to sauces being made. The frozen strawberries had similar sugar content as the fresh strawberries, with the other variations increasing in sugar content. After the final sensory analysis was conducted, the frozen strawberries were the best substitute. The frozen variation had similar sweetness, texture, and color as the fresh strawberries. The least suitable substitute was dehydrated strawberries. This variation was extremely sweet and the berries were mushy and brown.