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Brazilian berry beer: Antioxidant activity evaluation

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The northern region of Brazil stands out for the availability of typical fruits such as the brazilian berry. This fruit has been highlighted in the region market due to its health benefits, which are mainly related to its antioxidant capacity (by the presence of flavonoids and anthocyanins) and its phytochemical composition. The brazilian berry pulp is used for the elaboration of foods and among them, the fermented foods stand out. The aim of this work was to use brazilian berry pulp for the development of three different styles of beers: Pale Ale, Weissbier and Witbier. The brewing was made from the usual raw materials of this beverage: Malt, barley and hops, with the addition of different proportions of brazilian berry pulp (variations between 5 and 15% w.w-1). The beers were evaluated for initial and final densities, soluble solids, alcohol content, pH, mold and yeast determination and antioxidant activity. From the development of the beers it was concluded that the addition of brazilian berry in these drinks did not change the alcohol content and pH, in addition, the beers obtained did not present contamination by molds and yeasts. In relation to the antioxidant activity, the beers added of brazilian berry presented values superior to the standard beers in each style, being possible to emphasize the style Weissbier, where the beers with addition of 5 and 10% of the fruit presented increase of approximately 30% in the activity antioxidant when compared to the standard of the style without addition of brazilian berry.

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