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The Study Of Shelf Life For Granulated Piloncillo From Sugar Cane In The Huasteca Potosina

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Abstract: The processing of granulated piloncillo from sugar cane presents a number of problems from obtaining raw materials to marketing, different kind of variables and factors technical and include socioeconomics. This research was to evaluate the storage conditions on the stability and shelf life of granulated piloncillo from sugar cane in the Huasteca Potosina. For this study using variables such as humidity (% H), color, Aw, ash, pH, reducing sugars, ° Brix, metal particles, according to the NMX was performed -F-085-SCFI-2004. The granulated piloncillo samples were diluted 1:2. The product of piloncillo file a dry basis moisture 3.87%, pH 6.03, potential redox 156.96 mV, 58.6 °Brix. After six months of storage samples of granulated piloncillo meet microbiological and physicochemical specifications defined in the regulations. The production process of granulated brown sugar from sugar cane in the Huasteca is performed in the traditional manner of producers (indigenous). However, it is essential to establish quality parameters to reach the production of a safe product by security conditions that determine food standards; also establish public policies to improve the admission process of piloncillo.

Keywords: piloncillo from sugar cane, shelf life, quality

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