

# 利用酵素法提昇胡蘿蔔濃縮汁收率及品質之研究

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## 摘要

本研究以冬季盛產且具抗氧化性之向陽品種胡蘿蔔為原料，經選別後，以清水洗滌去除表面汙泥，隨即加酸水打碎，再以破碎機高速攪碎進行破碎處理，經殺菁 (90-95 °C、30 sec)、冷卻即得胡蘿蔔泥，續加入Pectinex Smash XXL 及Rapidase X-press各0.005%等不同商用果膠分解酵素於45-50 °C下處理60分鐘後，榨汁率可由未經酵素處理組之61.08%提昇到75.16%之間，顯示果膠分解酵素處理確實可有效提高榨汁率。經果膠分解酵素處理者，其製程條件改變，對果汁品質的影響為果汁的可滴定酸度 (0.19~0.21 %)、總可溶性固形物 (6.73~7.23 oBrix)、混濁度 (126.7~130.7 ntu) 及甲醛態氮含量 (31.17~32.20 mg/100g)，皆較未經果膠分解酵素處理者有上升趨勢 (P

關鍵詞：胡蘿蔔濃縮汁；品質指標；收率；果膠酵素處理

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