

Abstract

Chemical compositions and physical properties of avocado (*Persea americana*) mesocarp belonging to four varieties (Peterson, Booth 8, Buccaneer and Hass) were studied. The result of the study showed that Hass fruit contained highest fat content. Moreover, fatty acids of all varieties analyzed by gas chromatography (GC) showed that the major fatty acid was always oleic followed by palmitic and linoleic acids. UFA/SFA ratio in lipid extracted were in narrow range compared to some earlier reports. The cause may come from the different geographic and climatic conditions. Hass avocado fruit ripened more lately than the others and may due to high mineral contents. The large and heavy fruits, Booth 8 and Buccaneer, showed lower level of carbohydrate. No difference in crude fibre between four varieties. The firmness of avocado mesocarp tissue at ripening associated with water and lipid content. The increasing of water content in avocado fruit flesh increased firmness while high levels lipid decreased it because of the close negative correlation between oil and moisture content. Investigation in color of flesh avocado showed that Peterson had less L (lightness) value than the others. No significance correlation between L value and chemical parameters. But fat, moisture and ash had some influence on a value.

Results from the taste trial using c.v. Hass as a source of sandwich spread avocado revealed that this product was moderately for consumer perception. Color, odor and taste in sandwich spread avocado were considered important for acceptability. Preliminary results reported here indicated that avocado flesh could potentially developed for processed food products.