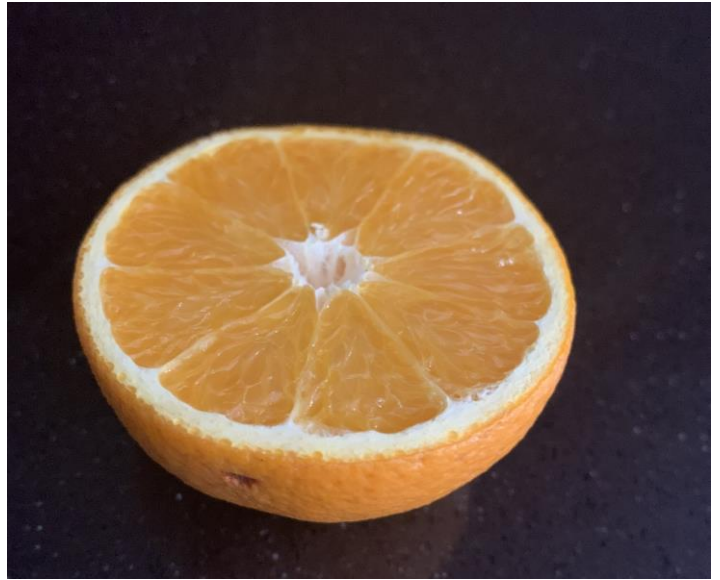


Detecting proteases in different fruit



Vis-à-vis preparing a culinary handbook chapter concerning desserts, an experiment was conducted, aiming to check an influence of some fruit on setting jelly.

Now that an experiment was conducted, it demonstrated that adding pieces of fresh pineapple or kiwi to gelatin dessert results in no thickening of jelly, therefore ruining the entire dessert.

Obtained knowledge allowed to eliminate plenty of mistakes in some recipes.



An experiment showed that caring for making a gelatin dessert with, e.g., pineapple (glass no. 4), putting it in jelly is not designated. Pineapples contain proteases, which resolve proteins in gelatin. That is why jelly will not get desired consistency. Kiwi (glass no. 2) also prevents gelatin from setting, because it contains proteases as well. Adding to jelly orange juice (glass no. 3), on the other hand, did not result in negative consequences because of lack of proteases in this fruit.



Then wishing for preparing such dessert, it is advised to put either a canned pineapple in liquid jelly, or fresh one on top. The same thing goes with kiwi.

Bon appetit.