

IRSA - CONGRESSO MUNDIAL DE SOCIOLOGIA RURAL (01/10/2025 A 20/01/2026) - IRSA 22 - SOCIOBIODIVERSITY ECONOMIES WITHIN THE FRAMEWORK OF FOOD AND NUTRITION SECURITY (FNS): INTEGRATING RESEARCH AND PUBLIC POLICY AGENDAS

**STRENGTHENING SOCIOBIODIVERSITY THROUGH SCHOOL MEALS:
ARAÇÁ JUICE IN PUBLIC SCHOOLS**

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Native fruits play a strategic role in promoting sustainable food systems. In Brazil, public policies such as the National School Feeding Program encourage the presence of sociobiodiversity foods in school meals, as well as the acquisition of products from family farming. The effective inclusion of these foods still faces challenges, including sensory acceptance and expanding consumption. This study aims to identify a native fruit with potential for inclusion in school feeding programs. Three native fruits from the Atlantic Forest biome were analyzed: red araçá (*Psidium cattleianum*), uvaia (*Eugenia pyriformis*), and guabiroba (*Campomanesia xanthocarpa*). This is an initial exploratory study that

consisted of identifying fruits available for commercialization through field research with farming and extractivist families from the Serra Catarinense region, which gathered information on production periods and the main challenges they face. Subsequently, in the university's Dietetics and Food Techniques laboratory, juices were prepared using frozen fruit pulps, an option chosen for its feasibility in the context of school feeding, considering the simplicity of preparation, the availability of equipment, and compatibility with school menus. The formulations were submitted to sensory evaluations conducted by the researchers, considering attributes such as flavor, aroma, acidity, appearance, and potential acceptance by the child audience. Variations with the addition of sugar, whole orange and apple juices, banana, and water were tested. The selected formulation was red araçá juice prepared with 72.5% water, 25% frozen pulp, and 2.5% sugar, which stood out for its flavor, attractive color, and adequate dilution. It is necessary to conduct sensory evaluation with schoolchildren to identify the acceptability of the preparation, as well as to define criteria to be adopted by public procurement programs in order to ensure that native fruits come from productive arrangements that safeguard the protagonism of extractivist families.

Palavras-chave: native fruits; family farming; school feeding; sensory evaluation.