

SUMMARY.

This investigation was developed in Ibarra city with granadilla fruits (*Pasiflora ligularis* Juss) in two morfotipos, the Colombian and the local, in three states of maturity (Green, pintón and mature), the granadilla fruits coming from Ibarra and Pimampiro Cities, It was analyzed in the use multiple Laboratory located in the Engineering in Sciences Agricultural and Environmental school, it is in the “Technical University of Norte”. The fruit mineral content “calcium, phosphorus and Iron it determinates starting from samples sent to the foods Laboratory of Foods of The Central University of Ecuador.

The physical characteristics of the fruit were determined: size, forms, color, volume, weight, density, induces of refraction, soluble solid, pH; and the chemists properties of the juice: humidity, protein, total carbohydrates , fiber, Sugars, total solids, solids in suspension, viscosity , vitamin C, vitamin B and minerals: calcium, phosphorus and Iron.

That considered the state fruits in pinton are optimal for the industry and the commerce, to that it is totally developed your physiologic and organoléptica maturity.

Finally the results obtained will allow INEN to count on information for the elaboration of quality patterns.