The increasing of agroindustries’ capacity generates a large quantity of by-product which is discarded and, in many cases, become contamination. The passion fruit peels are the main residue of the fruit, and is considered important source of fiber. Currently, there is a trend in the consumption of natural and nutritious foods. The yogurt is inserted in this context, which has extensive recommended intake due to their sensory, nutritional and probiotic characteristics.

The objective of this study was to develop a yogurt with passion fruit flour and its effect on the sensory aspect of the product. The analyses microbiological, pH, color, pesticides, purchase intent and sensory acceptance of yogurt were done. We used five samples of different concentrations of yogurt with passion fruit’s flour (0%, 2%, 4%, 6% and 8%) which were prepared through the drying of agroindustrial by-products (peels and seeds). For color analysis, there was interference in its parameters as fiber concentration increased. The pH demonstrated an inverse relation to the content of flour. No pesticide residues were detected in samples of passion fruit. In relation to microbiological analysis, the Escherichia coli count was less than 3 UFC/g in the samples. The acceptance of the product was higher for yogurt without fiber. However, the yogurt with lower concentration of flour (2%) also showed satisfactory acceptance and its purchase intent was about 57%.

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