ELABORATION OF BREAD WITH UNRIPE BANANA FLOUR AND UNRIPE BANANA PUREE

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Banana, *Musa* sp. is one of the most consumed fruits worldwide, and Brazil is one of the greatest global producers. Unripe fruits are rich in flavonoids, contains a high proportion of indigestible compounds, such as resistant starch (RS) (55-93% of total solids content), low sugar content and non-starch polysaccharides, included in the dietary fibre content (DF, 14.5%). These characteristics make the unripe banana flour (UBF) and unripe banana puree (UBP) excellent raw materials, capable of increasing the DF content in the supplemented food, reducing the energetic content of these products and increasing functional appeal. The present study aimed to partially replace wheat flour of breads for FBV and PBV and compare its characteristics. Breads were prepared with 0, 10, 20 and 30% of wheat flour substitution by UBF and UBP and evaluated the quality of the bread as a function of height, volume, yield, fermentation time, percentage of moisture, color of the crust/crumb and rheology of the final product. There were no significant statistically differences (P<0.05) between yield and moisture content of the formulations. Breads that were prepared with UBF and UBP showed dark color of crust and crumb, and the luminosity (L*) decreased as the level of substitution increased. In texture characteristics, breads with 30% of UBF exhibited higher hardness and chewiness values and there were no significant statistically difference (P<0.05) between the other bread formulas. These results suggest the feasibility of applying the UBF and UBP in the preparation of breads with similar characteristics to bread flour.