PHYSICAL CHARACTERISTICS, CHEMICAL AND SENSORY OF SWEET MANGO CREAM ENRICHED WITH OKARA FLOUR


This study aimed to develop and characterize sweet mango cream enriched with okara flour. Three formulations were prepared: control (without addition of flour) and containing 1% and 3% of okara flour. Analyses of crude protein, ether extract and crude fiber in okara flour, and pH, acidity, soluble solids (TSS), protein, fat, water activity (Aw), color, mold count and yeast and sensory analysis, were performed. The okara flour presented a protein, fat and fiber content of 26.19%, 11.35% and 13.13%, respectively. The acidity, Aw and objective color (L*, a* and b*) did not differ between samples. However, the sample containing 3% of flour obtained the highest values of pH, TSS, protein and fat after manufacture and after 70 days of storage. All samples were in accordance with Brazilian law for molds and yeasts. Sensory analysis showed that the color attribute did not differ between control samples and samples containing 1% and 3% of okara flour. It was observed for flavor, texture, taste, overall impression and purchase intent that the control samples and that ones containing 1% of flour did not differ, and had average higher than the sample containing 3% of okara. We verified that the addition of okara flour to sweet mango cream improved calorie-protein, without altering the sensory attributes compared to the traditional sweet (without addition of okara flour).