USING OF CASHEW KERNEL OIL EXTRACTION RESIDUE TO FORMULATE A CANDY TYPE “PAÇOCA”

Janice R. Lima, Ana Carolina O. Nobre, Lana G. S. Garcia, Ídila M. S. Araújo, Deborah S. Garruti. Embrapa Tropical Agroindustry, Rua Sara Mesquita, 2270, 60511-110, Fortaleza, Ceará, Brazil.

Oil expression from cashew kernels produce a residue called cake or meal with high nutritional value. The objective of this work was to obtain a formulation for a candy product type “paçoca” using cashew kernel cake. A similar peanut candy formulation was the starting point. Three consecutive affective sensory tests, applied to 48 judges, were performed. At first, a Ranking test was applied to verify the preference among 3 formulations with different cake contents (50.0, 59.5 and 69.5%). Product with 69.5% cake was more preferred than with 50.0%. No preference was observed for 59.5% cake product, which was chosen for the next test due to technological reasons. At second, a Ranking test was applied to verify the preference among 3 formulations made with cakes from different oven roasting (100°C) times (0, 90 and 180 min). Product with 180 min cake roasting time was more preferred than the product without cake roasting. No preference was observed for 90 min cake roasting product, which was chosen for the next test due to less energy consuming. Finally, a Just About Right test was applied to verify the ideal candy sweetness among 3 formulations with different sugar contents (20, 25 and 30%). The majority (45.8%) of judges found 25% sugar as ideal sweetness. As a result, final “paçoca” candy formulation was: 59.5% cashew kernel cake roasted at 100°C for 90 min, 25% sugar, 0.5% salt, 5% cassava flour and 10% vegetal oil.