Instrumental and sensory evaluation of products made from peach-palm fruit (*Bactris gasipaes H.B.K.*) with high content of bioactive compounds

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Physico-chemical characteristics of peach-palm fruit and its value as a functional food have become very important. Several studies have reported a high energetic value due to starch and fat contents. Besides, carotenoid, selenium and, fiber are bioactive compounds present in the fruit as well as recently reported polyphenols and antioxidant capacity. To promote peach-palm fruit as a regular component of the diet, technological alternatives must be found to develop stable products that conserve the fresh fruit's nutritional value. Cooked peach-palm fruit is the traditional way of consumption and it is an excellent raw material from which a wide range of products can be developed. We evaluated instrumental and sensory characteristics of products developed from peach-palm flour (bread, cookies and sweet snack) at different levels of substitution as well as the evaluation of general acceptance by 100 consumers. Instrumental texture and color parameters were evaluated at 10%, 15% and 20% of substitution of peach-palm flour instead of wheat flour. For each product, significant differences were found for a*, b*, L*, chroma and hue values when peach-palm flour substitution increased. Texture (maximum cutting force) was different just for the sweet snack with 20% of substitution. Sensorial texture and color were also evaluated presenting different patterns than instrumental analysis. Sweet snack with 15%, bread with 20% and cookies with 20% of substitution had higher acceptance by consumers. High level of acceptance by consumers supports the idea of developing products made with peach-palm fruit and with an interesting content of bioactive compounds.