SENSORY EVALUATION OF ESCONDIDO DE CARNE PREPARED WITH DIFFERENT KINDS OF STARCH

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Escondidinho de carne is a very popular dish in Brazil. It’s called in this way because the meat is hidden in the mashed. This product is industrialized by two companies. The possibility of producing this food with other kinds of starch and nowadays demand of practical, fast and easy to find meals, create opportunities to diversify this product in the trade. The aims of this work are to prepare a bovine escondidinho de carne minced with different kinds of Starch and to verify its sensory acceptance. It was prepared three different formulations: mashed potato (F1), mashed yam (F2) and mashed cassava (F3). They were evaluated by color, texture, taste and acceptance (9 points scale), and intention of consumption test (5 points scale). Fifty tasters were part of the research. The products met the microbiological standards for coliforms at 45 °C and mesophilic microorganisms. The color and texture attributes showed no significant difference between the formulations. About taste and global acceptance, F1 and F2 have differed significantly from F3 formulation, the later had the best acceptance average (7.9 and 7.7 respectively), it also obtained the highest average in the intention of consumption test (4.0) and the best acceptance index (74%), which brings us to the potential this product has to be industrialized, thus making another option available in the trade and meeting consumer demand for products with new flavors using a typical and healthy feedstock.