SENSORY ANALYSIS OF POTATO (*Solanum tuberosum* L.) TUBERS PROCESSED IN THE FORM OF COOKED AND FRIED STICKS

Carolina L. Leivas, Renato J. S. de Freitas, Sônia C. Stertz, Nilceu R. X. de Nazareno. Federal University of Parana-UFPR. R. Cel. Francisco H. dos Santos, s/n, 81531-980, Curitiba, Paraná, Brazil

Potatoes are one of the major crops in the world and stands out due to its nutritional value, cooking versatility and diversity of cultivars on the market available to consumers. Thus, this study aimed to assess the acceptability of cooked and fried sticks of different potato cultivars. Tubers, of the cultivars *Ágata*, *Asterix*, *Atlantic*, *BRS Ana*, *Caesar* and *IAPAR Cristina*, were used from Parana and Santa Catarina states, southern Brazil. Analyzes were performed at the Laboratory of Sensory Analysis - Federal University of Parana. Acceptance testing was performed using a 7-point hedonic scale for baked and fried stick format for color, texture, flavor and overall acceptability attributes. Samples were evaluated by 75 consumers. For color, cooked sticks of *IAPAR Cristina* were the most accepted. In relation to texture, flavor and overall acceptability cooked sticks of cultivar *Caesar* were the most accepted. With respect to color, flavor, texture and overall acceptability of the fried sticks, cultivar *Atlantic* was the most accepted. On the other hand, cultivar *Ágata* had the lowest score average, and it was the least accepted by the judges in the form of fried stick. It is concluded that cultivar *Caesar* and cultivar *Atlantic* were the most accepted for cooked and fried sticks, respectively.