TECHNOLOGICAL AND MORPHOLOGICAL CHARACTERISTICS OF BEANS FOR SPECIAL PREPARATIONS

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Since the beginning of colonization, beans are basic component of the Brazilian diet and are an important source of protein, carbohydrates and fiber. The consumption of this legume has been widely disseminated and marketed for different culinary purposes. Besides the traditional beans, white, red and spotted beans are part of typical dishes (salads, "cassoulet" and "dobradinha"). This type of consumption requires different technological quality criteria, such as large and whole grains after cooking and particular morphology (size, shape and color). The objective of this study was to analyze and compare morphological and technological bean cultivars suitable for special preparations. Six cultivars of white, red and spotted beans group were evaluated from experiments of the Instituto Agronômico do Paraná (IAPAR) in Ponta Grossa - Paraná, Brazil. Were determined the capacity of hydration before and after cooking, percentage of whole grains and solids content in the broth after cooking, cooking time Among the evaluated cultivars were observed variability of colors, shapes and sizes. IPR Garça was the largest and Carioca Garça was lower. For all cultivars the range of cooking time was between 17,5 and 20,5 minutes. IPR Garça, BRS Radiante and Carioca Garça cultivars showed the amount of whole grains and grain size suitable for preparing salad. Garça Radiante, TB0224 and BRS Realce cultivars had adequate size, but disintegrated after cooking. Because of the diversity of technological traits, desirable it is recommended to keep cultivars with characteristics more suitable for the preparation of special consumption.