ANALYSIS OF GUAVA RESIDUE’S FLOUR ORIGINATING FROM PULP INDUSTRY

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The consumption of tropical fruits has increased especially due to diverse existing functional composites. However, its processing produces residues that are often wasted, although they possess strong characteristics in relation to the functional and nutritional properties. This study aimed to analyze a kind of flour made with the waste processing of guava pulp residue and to compare it with the residue obtained initially. The flour was produced with drying of 1 kg of residue in greenhouse at 100ºC for four hours, followed by grinding and sieving. Before the analysis, the residue was also triturated. The flour was conditioned under refrigeration and the residue frozen. The analyses were done according to IAL (2007). The results for the flour in the centesimal analysis were: 11.92% humidity; 1.93% ashes; 6.57% proteins; 5.49% lipids; 60.19% fibers and 74.09% total carbohydrates. For the residue, the results obtained were: 58.88% humidity; 0.973% ashes; 2.93% proteins; 2.8% lipids; 76.55% fibers and 34.42% total carbohydrates. It was observed that the raw fiber of the flour was the most important attribute, being also the only attribute that reduced in result of the processing, due to the flour has passed for a sieving that removes partially the seeds that were not triturated, however in the residue these seeds are analyzed together. The humidity of the flour was lower than the residue one in approximately 46%. It was concluded that the guava residue flour has functional characteristics that can be reused in the food industry, thus reducing wastefulness.