SENSORY ACCEPTANCE AND COLOR ANALYSIS OF BITTER CHOCOLATE PRODUCED FROM COCOA “WITCH BROOM DISEASE” RESISTANT VARIETY.

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The quality of the chocolate is defined in terms of sensory characteristics, appearance, texture, taste and flavor. This study aimed to characterize two chocolates made from cocoa varieties resistant to the fungus Moniliophthora perniciosa (PH16 and SR162) and a chocolate from cacao conventional, susceptible to disease through acceptance testing, and colorimetric analysis. The assessment of sensory acceptability was performed by 60 untrained panelists. They assessed the overall acceptability of chocolates, using the hedonic scale of nine points. The attributes analyzed by affective tests were appearance, chocolate aroma, chocolate flavor, texture and overall assessment. Colorimetric analysis of chocolate samples was determined in the L *, a *, b *. The chocolate sample from the variety PH16 showed highest acceptance for the chocolate taste attribute, corresponding to the hedonic term "like slightly". The sample originated from the variety SR162 showed highest acceptance for the color ("liked much") and texture ("liked moderately") attributes. The sample of conventional cocoa presented darker color (parameter L * 5.72) was lower than the sample values of SR162 (6.94) and PH16 (6.08). These results show that the assessed chocolates with high content cocoa were approved. It is observed that the samples showed no significant difference between them (p<0.05) with respect to attributes. The color difference between the samples did not affect the acceptance test.