PROCESSING OF COOKIES ADDED OF BURITI OIL (*Mauritia flexuosa L.*): A PROPOSAL FOR LOW TRANS / LOW SAT FOOD

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The demand for vegetable oils with special composition has increased, especially in substitution to trans / saturated fat. Given this need, the aim of this study was to develop cookies added of vegetable oils and assess their nutritional, microbiological and sensory characteristics. Three types of cookies were formulated: 15% soybean oil (F1), 7.5% buriti oil (F2) and 15% buriti oil (F3), determining the chemical composition and fatty acids profile, from which the atherogenic index of products was calculated and microbiological analyses were conducted. Sensory analysis was performed by 72 panelists, where aroma, flavor, texture, appearance, overall acceptability, purchase intention and preference test were assessed. All formulations showed satisfactory microbiological quality. Formulation F3 showed higher moisture (4.48%), ash (5.26%) and protein percentages (8.43%) and lower lipid percentage (6.75%) compared to control. Cookies added of buriti oil showed predominance of monounsaturated fatty acids, especially oleic acid. However, all cookies showed reduced atherogenic risk (from 0.05 to 0.07) and low saturated fat content (7.7 to 9.7%). Formulations F1 and F3 showed higher overall acceptance, preference and purchase intention, which may be associated with moisture and fat contents. Cookies made with buriti oil showed good acceptance, desirable nutritional and microbiological quality, and lower tendency to oxidation due to its fatty acid profile, concluding that buriti oil is a good alternative to the food industry.

**Keywords:** atherogenic index, lipids, quality of cookies