Obtain and centesimal composition of freeze-dried flour of taro (Colocasia esculenta sp.) full, mucilage and residue.

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Taro is a starchy enough grown for direct consumption is produced more than 2000 years in tropical regions. In Brazil, it is a culture of small farmers. The objective of this study was to obtain and determine the centesimal composition of flours obtained from taro integral (FI), mucilage (FM) and residue from the extraction of mucilage (FR), being analyzed for moisture, ether extract, ash, protein micro-Kjeldahl method determined by the methodology proposed by AOAC (2000), crude fiber by the gravimetric method (van Ginkel & Van de Kamer 1952), the calorific value by the conversion of Atwater (Voogt & Osborne, 1978). The moisture values for all flours were lower than that required by law (14%), FI being the highest value (5.37%). The values of lipids were lower when compared to wheat flour, and the FR that showed the highest (0.81%). For crude protein values were lower than required by law to 11% meals. The highest value of crude fiber was found in FR (3.38%) have the highest content of ash in the FM (3.50%). The flours are within the law as to moisture content, which does not happen with the crude protein. The calorie content found on FM and FI were higher than the figures for wheat flour by the USDA table. The show is attractive flours for food.

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