ACCEPTANCE OF CASSAVA ROOTS FOR DIRECT CONSUMPTION

Simone V. Talma, Selma B. Almeida, Henrique D. Vieira. Laboratory of Food Technology, Universidade Estadual do Norte Fluminense Darcy Ribeiro - UENF, Avenida Alberto Lamego, 2000, 28013-602, Campos dos Goytacazes, Rio de Janeiro, Brazil

Few Brazilian studies focus on the sensory aspects of cassava roots for direct consumption. This work aimed at evaluating the acceptance and the cooking time of cassava roots of interest to interior of Rio de Janeiro State, Brazil. Six varieties (Fécula Branca, IAC 12, BR Rosinha, Vermelho Alagoano, Viçosa Martinha e BR Gema de Ovo) were harvested in the ninth month of crop in the northwest of Rio de Janeiro. The cooking time of pieces of 3 cm-roots was established when little resistance to penetration of the fork occurred. The overall acceptance, acceptance of the flavor and texture of the cooked roots, as well as of the appearance of the whole root were evaluated by 43 consumers using a hybrid hedonic scale of 10 cm. A balanced complete block design for the first-order carry-over effect was used. ANOVA and Tukey (p≤0.05) were carried out. The means of cooking time (13 to 20 minutes) presented no significant differences, as well as the means of overall acceptance, close to 7.2. However, IAC 12, BR Rosinha and Vermelho Alagoano presented the biggest means of acceptance for flavor, texture and appearance (7.2 to 7.7). Fécula Branca and BR Gema de Ovo had the lowest means of acceptance (5.9 to 6.7) of these three attributes, as IAC 12 in appearance, even though it is at the region of acceptance of the hedonic scale. Thus, all these varieties of cassava showed good potential for commercialization when harvested on this period.