SENSORY AND CHEMICAL CHARACTERIZATION OF HAMBURGER ENRICHED WITH FIBERS OF CASHEW (*Anacardium occidentale* L.)

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The development of products using regional raw materials in order to provide better nutritional value and functional is an important strategy for obtaining products with quality and beneficial properties, and low cost. The objectives of the study were to prepare a burger enriched with cashew fibers, perform analyses of chemical composition and verify the acceptance of the product. In the Laboratory of Product Development and Sensory Analysis, Department of Nutrition / UFPI, three were developed: burgers formulations with 20% (F1), 30% (F2) and 50% (F3) of cashew fibers. Determinations of chemical composition were conducted in accordance with the AOAC. The sensorial evaluation was conducted with 48 assessors not trained. Applied multiple comparison test, using a sample pattern P (hamburger business), and Hedonic Scale. The product has good nutritional value, with increased contents of fiber and less fat when compared to the traditional burger, and show up as a good source of protein (19.28 ± 1.78), fixed mineral residue (1.78±0.02), vitamin C (12.36±1.56) and high content of zinc (2.45± 0.05). It was noted that adding 30% cashew fibers to hamburger (formulation F2) was the best acceptance by assessors. Multiple comparison test, the F2 formulation was considered the best when compared to standard sample by 43.4% of assessors. The results strengthen the technological potential of cashew fibers for the enrichment of products such as hamburger, with the possibility of production and marketing.

Keywords: cashew fibers, regional products, sensory analysis, chemical composition.