SENSEY EVALUATION OF COOKIES FOR AMARANTH

GAVA, A. P.\textsuperscript{1}, PANCRÁCIO, K. C.\textsuperscript{2}, CAMPOS, I. F.\textsuperscript{3}, SILVA, E. M. M.\textsuperscript{4}
\textsuperscript{1}Student Nutrition, CCA/UFES, 2 Student Nutrition, CCA/UFES, 3 Student Nutrition, CCA/UFES, 4 Teacher of course of nutrition, Department of Animal Science, CCA/UFES. CCA/UFES, University High, Alegre - ES, Cep: 29500-000.

Keywords: amaranth, Biscuit, sensory analysis

Amaranth is a plant with high nutritional value, and its grains have high levels of nutrients. Thus, this study aimed to evaluate the acceptability and verify the effect of nutritional information in the judgment of cookies prepared with different proportions of amaranth flakes. Cookies were prepared with 20\% and 40\% of amaranth flakes instead of wheat flour. For the sensory analysis was carried out a test of acceptability on a hedonic scale of 9 points. To evaluate the effect of information in the sensory evaluation, each sample without judging the judged information concerning the product and afterwards, they were provided with information. Thirty judges from the university, with a mean age of 19 years who enjoy and consume the cookies biscuits often judged for taste, appearance and overall acceptability. The biscuits with 20\% amaranth received superior scores for all the attributes evaluated, when the judge was provided with information about the product. In the same condition, the cookies with 40\% amaranth were graded higher in the item flavor. The acceptability of biscuits, these were evaluated in the hedonic scale, from "liked moderately", receiving an average of seven (7.0) for all attributes. It was found that the information showed positive effect on the answers of panelists, in particular the biscuits with 20\% amaranth. We also observed a good acceptance in the cookies made with 40\% amaranth indicating the feasibility of its preparation.