SUBSTITUTION OF CORN GRITS BY OKARA IN PROCESSING OF SNACKS

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RESUMO

The extrusion cooking process is a technique of great importance in the food industry, used in the production of snacks, breakfast cereals, and others. The okara is the residue of the processing of soy extract in this sense, this study aimed to use by-product of production of the extract of soybean (Okara) to nutritionally enriched snacks and realize sensory evaluation. Okara was dried at 65°C for 12 hours until the humidity of 17%. It was prepared three different formulations FP (100% corn), FI (5% okara + 95% corn) and FII (10% okara + 90% corn). Sensory analysis was carried out with 50 non-trained tasters both male and female. The parameters analyzed were taste, smell, texture and appearance at 5% significance, based on a nine-point hedonic scale. Regarding the sensory analysis there was no meaningful difference (p<0.05) between the samples for smell. Significant difference was found for the attributes, taste, texture and appearance and the highest averages for taste and texture were for FP, 7.08 and 6.89 respectively, but there was no difference between FP and FI. For appearance the highest score was 7.35 in the formulation FI. Thus, the substitution of corn grits by okara (5%) had good acceptance for the tasters. Is still valid to highlight the importance of recycling waste that are not normally used in food production. Such residues added nutritional value to the product, besides being an alternative to minimizing production costs.