SENSORY EVALUATION OF CHOCOLATE ICE CREAM WITH WHEAT FIBER, OAT AND GRANOLA

Pablo T. da Silva, Andressa de Freitas, Dana L. F. Calero, Mayara S. Milani, Vanessa P. da Rosa, Agricultural College of Frederico Westphalen, University of Santa Maria – UFSM, Linha Sete de Setembro, s/n, BR 386, Km 40, 98400-000, Frederico Westphalen, Rio Grande do Sul, Brazil.

Advancing knowledge about the relationship between food and health, and the constant search for innovations in the industry have generated new products whose functions intended to go beyond the known nutritional role of foods. The fibers, besides the nutritional properties of foods are considered functional foods that aid the intestine operation; they reduce the risk of cardiovascular disease, contributing to blood glucose control and aid in the process of weight loss. The aim of this research was to evaluate consumer acceptance in relation to chocolate ice cream with wheat fiber, oat and granola. Three formulations were made: with 10% wheat fiber, 10% oat and 10% granola. After was conducted sensory tests of acceptability for color, odor, taste, texture and overall quality using a hedonic scale of 9 points, and the extreme value 1, given the term hedonic "dislike extremely" and 9 value, given the term "like extremely". Also there was the intention of buying. The tests were applied in the laboratory with 30 judges. The acceptance test results were evaluated by ANOVA and Tukey test at 5% level of significance. No significant difference was detected between the formulation of oat and granola in all attributes and purchase intent. However, the formulation with wheat fiber differed from the other formulations in all attributes and purchase intent, this formulation was the only one who did not achieve acceptability index above 70%. Thus, we conclude that only the chocolate ice cream with oat and granola are viable for production and marketing.