This work has the objective of development and characterization of physical-chemical and sensory attributes of milk-based dessert (flan) produced with different species of passion fruit in its entirety (peel, seed and pulp) and these are yellow passion fruit (*Passiflora edulis* f. *flavicarpa* Degener) and sweet passion fruit (*Passiflora alata* Curtis), thus evaluating if these will interfere with the acceptance of the final product. For each different species were compared with three treatments flan, T1: no addition of passion fruit peel (standard formulation), T2: produced using the passion fruit peel and T3: Peel and incorporating whey. The physico-chemical and sensory attributes of the different treatments were evaluated. The physicochemical results showed that desserts developed with yellow passion fruit showed values of crude fiber and total solids superior than those found in desserts made with sweet passion fruit. In terms of fat content the results ranged from 2 to 2.5% in both treatments, regardless of the species examined. The sensory results were submitted to analysis of variance, and the desserts added with sub-products had similar characteristics to the standard treatment, demonstrating the feasibility of using the peels and seeds of passion fruit with the incorporation of whey in the development of desserts.

**Keywords**: Flan, *Passiflora edulis*, *P. alata*, sub-products