PRODUCT DEVELOPMENT AND SENSORY ANALYSIS OF FROZEN TAPIOCA


Tapioca is a typical Brazilian dish of indigenous origin, a byproduct derived from cassava. It is one of the main products of North and Northeast regions culinary and is widely accepted in others Brazilian regions. Quick freezing is one of the best methods to keep the organoleptic characteristics of many foods. The development of frozen tapioca mass, ready for consumption comes together with the seasonality that some regions present with this kind of food, offering practicality and consumption possibility all over the year. The experiment was conducted with the objective of obtaining information about the freezing influence in the sensory characteristics of the final product. Tapioca masses were processed conventionally, then frozen, packaged individually, and kept frozen (F1) until execution of sensorial analysis, when they were defrosted in a microwave for comparison with fresh tapioca (F2). For sensorial analysis (affective test and purchase intention), a hedonic scale of 9 points was used to evaluate appearance, odour, softness, and flavor attributes. Both masses were filled with condensed milk and coconut and then served warm. There were significant differences (p<0.05) for appearance (F1 7,62 and F2 7,27), odour (F1 7,56 and F2 7,08), and softness (F1 6,77 and F2 5,79). F1 obtained 73,1% of acceptance for purchase intention in relation to F2. These results demonstrate that frozen tapioca was accepted by consumers and presents considerable potential to be put on the market of frozen products ready/semi ready for consumption.