The grape industrialization is widely held, for the processing of different products such as wine, juices, jams, marmalade and raisins, among other. However in its processing residues are generated, which mostly are eventually discarded without giving it a appropriate destination, wasting what could have a recovery and then be used to make products with aggregated value. Many of these residues have a variety of biologically active species and are rich in phenolic compounds. In this context, this study aimed to prepare a flour from pomace generated in the production of grape juice, develop a cookie added this flour and sensorial evaluation of the product produced. From flour, cookies formulations were prepared with substitutions 5, 10 and 15% of the wheat flour by grape flour. The sensorial evaluation was realized with 80 consumers being applied Acceptability and Purchase Intent in order to determine the best formulation for later determination of bioactive compounds. The cookie added to 10% grape flour was the one with greater acceptance, as is characteristic of color, texture, flavor and global acceptance more attractive compared to other formulations evaluated. The results were significant and allowed to make cookie with grape flour, which has properties potentially beneficial to health and provides an effective utilization of the residues industry. Acknowledgments: UTFPR, CNPq and Fundação Araucária.