TECHNOLOGICAL USE OF BARU ALMOND IN DEVELOPING NEW PRODUCTS


From the barueiro, a woody leguminous tree species from the Brazilian Cerrado, the baru is classified as a drupe fruit type, i.e. that has a fibrous pulp with a hardened center containing a single seed edible named baru almond, highly nutritious. Despite this, it was still little explored in the food industry. In order to enable new ways of using this fruit, this study aimed to develop and evaluate the acceptability of paçoca’s, cookie’s and bread’s formulations enriched with baru almond. The fruits were collected in Marcelânia, a village of Morrinhos in the south region of Goias State, Brazil. The ripe fruit were picked up from the soil, selected according to the integrity of the shell, and taken to the Agro-Industry’s Laboratory at the Federal Institute of Goiás, Campus Morrinhos. The almonds were extracted with the aid of clamp and were subjected to roasting, to 140 °C for 30 minutes. They were peeled, then crushed, sieved and incorporated in the formulations of the mentioned products. Subsequently, these attributes were evaluated for its texture, flavor, appearance and aroma, by 102 non-professional tasters, by means of a 9 points hedonic scale. Most tasters chose the note 8.0 - "like extremely", in all attributes evaluated, and the bread and the paçoca were tasters’ most accepted products. It was concluded that the good sensory acceptance of these products allows the Baru’s almond using in processed foods, adding value to the fruit and contributing to the region's economy.