DEVELOPMENT OF CHOCOLATE CAKES WITH ADDED AMARANTH AND QUINOA FLOUR

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Amaranth, *Amaranthus* sp., and quinoa, *Chenopodium quinoa* Willd are pseudocereals whose interest is growing because of their good nutritional quality of proteins and absence of gluten in their composition. Among the baked products, the cake has been acquiring increasing importance in relation to consumption and commercialization in Brazil. This study aimed to evaluate the chemical characteristics of cakes prepared with different substitutions of amaranth and quinoa by wheat flour. Amaranth and quinoa have already been obtained in the form of flour and the other ingredients were acquired in local commerce of Maringá-PR. Were prepared four cakes, one control (C) of 100% wheat flour, one containing 30% of amaranth (30%A), the another 30% of quinoa (30%Q) and the other 15% of amaranth and 15% of quinoa (15%AQ), replacing the wheat flour cake control with these percentages. The remaining ingredients were sugar, egg, margarine, yeast, water and chocolate powder. The analyzes made were moisture, ash, protein, fiber, lipids, carbohydrates, calories, calcium and potassium in the Laboratory of Food Biochemistry, State University of Maringá, all in triplicate. The average value results for C, 30%A, 30%Q and 15%AQ respectively were: moisture 30.38, 30.42, 29.89, 28.53%, ash 2.95, 3.1, 3.18, 3.43%, protein 6.22, 6.32, 6.34, 6.75%, fiber 1.95, 1.93, 1.74, 1.70%, lipids 15.37, 15.41, 11.19, 12.21%, carbohydrates 45.08, 44.75, 49.47, 49.08%, calories 343.53, 342.97, 323.32, 333.21kcal/100g, calcium 258.53, 241.08, 270.30, 304.03mg/100g and potassium 296.45, 387.75, 389.45, 498.65mg/100g.