DRYING PLANT WASTE OF CENTRAL SUPPLY GOIÁS S.A. (CEASA) FOR THE DEVELOPMENT OF A MIXED MEAL AND THEIR PHYSICAL AND CHEMICAL EVALUATION

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The Ceasa-Go presents a waste of more than ten thousand pounds / day, indicating an economic loss and environmental concern. The use of vegetables for production of flour emerges as a viable alternative to reduce these factors, in addition to enabling the development of cheaper products and nutritious. To ensure the quality of the final product it is necessary to check a thorough and practice proper hygiene. In the dehydration process all parameters must be controlled to obtain a product with good characteristics. Before the drying process the plants were cut into thin slices and standardized to ensure a uniform removal of water. The drying process ranged from 7 to 12 hours depending on the amount of initial water plant is sugar beet food, which was less drying time, while the largest guava. The yield for each meal were 4.41%, 6.02%, 16.60% and 21.54% for tomato, beet, guava and banana, respectively. For the formulation of mixed vegetable flour was used 40% of banana flour with higher yield and 20% of each other flours. With the flour produced made the determination of ash (5.3%), water (11.5%), reducing sugars (57.7%) and lipids (1.9%). From this product is intended to partially replace the flour in a cookie stuffed, adding nutritional value to it. Besides the nutritional appeal, the preparation of the meal caused a reduction of economic and social impacts generated by waste in Ceasa.