EVALUATION OF THE PROFILE SENSORY OF ICE CREAM OF BARU WITH PRALINE AND WITH ROASTED CHESTNUT OF BARU DURING STORAGE

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Fruits of the brazilian Cerrado has a great potential for industrialization, growing, profitable and well accepted. Among these, we highlight the baru, rich in minerals, unsaturated fatty acids and high in fiber. Its nut part of the fruit is taken advantage of, the pulp being discarded. Proposing the use of brown and pulp, two formulations were developed ice cream baru, with praline and roasted chestnuts baru, seeking to place the ice cream as a food of high nutritional value. The product was stored in a freezer at a temperature of -18 °C for 180 days. To identify the changes during storage in relation to appearance, aroma, texture and taste of the product, sensory evaluation was performed by consensus judges every 30 days, with description of features detected. At the end of 120 days of storage, the ice cream with praline and with roasted chestnuts baru, remained stable baseline characteristics. After 150 days of storage was found that some had pralines oxidized flavor and aroma low intensity, remembering black prune, both footnote 5 on a scale of 1 (poor) to 10 (strong). The nuts also showed oxidized flavor (note 5) and aroma of roasted chestnuts and black prune (Note 4) from 150 days of storage. Both of these conserved features up to 180 days of storage. The appearance and texture, were maintained throughout the period for products. Thus it was found that during the storage, the main change only the product's taste and aroma.

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