SENSORY EVALUATION OF BANANA CAKE MADE WITH QUINOA FLOUR

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The concern with nutrition and maintaining health, and well being and the growing scientific evidence of the existing relationships between one’s diet and health, has encouraged society to seek a healthier diet. Functional foods, which promise to help in curing or preventing diseases, are the new food market trend for the beginning of the XXI century. Quinoa is considered by the FAO one of the best plant foods due to its high nutritional value, especially its high content of protein, fiber, omega 3 and 6. This study aimed to develop formulations of banana cake with chocolate sprinkles containing quinoa flour. Five formulations were developed (F1, F2, F3, F4 and F5) with partial replacement of flour by quinoa flour with 0, 10, 20, 30 and 40% respectively. Sensory tests of acceptance and purchase attitude were given to 100 untrained panelists. The attributes evaluated were appearance, aroma, flavor, sweetness, texture and overall. Among the formulations containing quinoa, F2 and F3 (20 and 30% respectively) had higher scores for attributes such as appearance, aroma, flavor, sweetness and overall liking. The F4 formulation had the lowest acceptance values for the sweetness, texture and overall attributes. For purchase attitude, F1 got 72% of responses in the “positive attitude towards buying” range, followed by F3, with 43%. It was concluded that the F3 sample would be the best sample to market, since within the samples that had quinoa, it had a greatest acceptability in the majority of evaluated attributes, as an alternative of a functional food.