CASSAVA CHIPS AS A ALTERNATIVE FOR THE CASSAVA (MANIHOT ESCULENTA CRANTZ) SUPPLY CHAIN: ELABORATION, PROXIMATE CHARACTERIZATION, MICROBIOLOGICAL AND SENSORY ACCEPTANCE.

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The cassava (Manihot esculenta Crantz) production occurs worldwide and has expression in the State of Pará. Their commercialization is restricted to fresh root, limiting the pattern of consumption. Thus, this study aimed to develop two formulations of cassava chips using spices for flavor, and F1 with an increment of curry and F2 with oregano and basil. The product was subjected to characterization proximate, microbiological (Coliforms 45°C/g e Salmonella sp./25g) and sensory acceptability using a hedonic scale of 9 points, followed by analysis of preference. Statistical analysis was performed by ANOVA and means compared by Tukey test (p ≤ 0.05) using software BioEstast 5.0. Chips samples F1 and F2 showed, respectively, humidity, 7.62±0.28% and 7.84±0.35%, ash, 1.43±0.7% and 1.05±0.13%, protein, 1.18±0.08% e 1.04±0.11%, lipids, 36.36±0.25% e 36.47±0.35%, carbohydrates, 53.41±0.32% e 53.6±0.23%, acidity, 0.84±0.12% e 0.77±0.27% and pH, 6.33±0.66% e 6.16±0.12%. The samples had Salmonella spp. and fecal coliform levels to below < 3 MPN/g. The sample F2 was more acceptable in flavor, texture and overall appearance, there was no significant difference in color and odor (p ≤ 0.05). Thus, the production of cassava chips is shown as a promising alternative for the production chain of cassava soft. With high market potential, can contribute to the economy of small farmers and rural families living on cassava production, in addition to decentralize the fresh fruit market, add value and extend the commercial life.