INFLUENCE OF REPLACING THE WHEAT FLOUR BY BOILED CASSAVA (Manihot utilissima) IN PHYSICAL-CHEMICAL AND SENSORY CHARACTERISTICS OF SWEET COOKIE PREPARED WITH BRAZIL NUTS

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Cassava (Manihot utilissima) is the fourth most important food crop in the world because it is an energetic food main source, and Brazil is the second world largest producer. This study aimed to develop sweet cookies with the Brazil nut, and to analyze the influence of the replacing of different wheat flour concentrations by boiled cassava (B0, B10, B20 and B30%), and to observe obtained products with texture, softness, and the cooking time required. The cookies were prepared using the formulation, after weighing the ingredients, kneading, shaping, boiling, cooling and packaging. The product sensory characterization was applied using 30 judges unselected and untrained, performing acceptance test and purchase intention test. The products were characterized by the moisture, ash, lipid, protein and carbohydrates contents. The results of sensory evaluation showed that the cookie B10 gained the wider acceptance with 85.55%, followed by B20 with 83.7%, however, without significant difference (p>0.005). The same effect occurred for purchase intention, with 86% to B10% and 83.33% to B20. The characterization results of the cookie B20%, which had been chosen because it has a higher cassava addition, indicate that the moisture contents (%) was 2,39±0,14, which is in accordance with Brazilian law. The contents of ash, lipid, protein and carbohydrates were, respectively, 2,02±0,03; 19,47±0,80; 5,89±0,11 e 69,86±0,07. Therefore, the processing of sweet cookies by replacing part of the wheat flour by boiled cassava is viable from a sensory standpoint, and it can be placed on the market, valuing a regional product.

Palavras-chave: Cassava; boiled cassava; wheat flour; Brazil nut.