DEVELOPMENT, CHEMICAL AND SENSORY CHARACTERIZATION OF SALT PANETTONE


Panettone is a type of bread eaten at Christmas time, usually filled with candied fruit and dried grape that is the traditional stuffing. However, a portion of the population cannot eat this type of product, such as celiac disease and diabetes, and another portion does not like the traditional stuffing. The objective of this study was to develop a salty panettone who not lose the characteristics of bread and that was an alternative for consumers who do not like traditional stuffing. It was used three different types of filling: A (sausage pepperoni), B (sausage pepperoni and cheese Parmesan) and C (sausage pepperoni, cheese Parmesan and candied fruit), and after the sensory analysis, it was found that the three samples were accepted by the sensory tasters and there was no significant difference between the fillings. Also was made analyses of pH, acidity, moisture, water activity and ash. For the stuff A, 5.78 of pH, 0.37 (volume/density) of acidity, 2.997 % of ash, 35.56 % of humidity and 0.883 of water activity. For the stuff B, 5.78 of pH, 0.45 (volume/density) of acidity, 3.380% of ash, 34.613% of humidity and 0.891 of water activity. For the stuff C, 5.64 of pH, 0.45 (volume/density) of acidity, 3.812% of ash, 37.954% of humidity and 0.887 of water activity. All of the results obtained are in agreement with those presented in the literature. Individual panettone produced are within the limits required by Brazilian legislation.