Husks of grapes after crushing are an important sub product from the wine industry, dates from production shows that for each 100 L of wine, the leftover of husks is about 17kg, and these husks are rich in polyphenols. Thermoplastic extrusion has been used to manufacturing products of different types and shapes, with low density, high expansion rate and low humidity. Among products obtained by extrusion, the cereals and the snacks are considered the most relevant. The objective of this work was to develop a cereal with partial substitution of the corn grits, using flour made from the husks. The flour was made by drying the husks in a stove at 65°C and grinding the dry husks after. Three different cereals were made, each containing a different concentration of the husks flour, the concentrations were 10%(F1), 20%(F2), 30%(F3), in all the formulations 5% of water was added. The samples were submitted to a sensorial analysis using a hedonic scale, in order to obtain the acceptance tax (IA), where \[ IA = \frac{\text{average score obtained of the sample} \times 100}{\text{maximum score obtained}} \]. The IA obtained for F1, F2 and F3 were respectively 78%, 75% and 63,7%. Observing the results, and aiming a acceptance rate higher than 70%, is possible to say that a concentration up to 20% of husks flour can be used.