DEVELOPMENT OF BUTTER-COOKIE WITH QUINOA (*CHENOPODIUM QUINOA*).

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Quinoa is originated from Andes and is used specially for its high nutritional value and low cholesterol. It presents a higher amount of protein and more balanced distribution of essential amino acids than most grains besides resembling casein - the protein fraction of milk. Another advantage of quinoa’s protein is the absence of gluten in its composition, which makes it an excellent choice for patients with intolerance to gluten (celiac disease). The use of quinoa flour to replace wheat flour, commonly used in the preparation of bakery products improves the nutritional quality, besides being an efficient alternative to celiac patients. This work aimed to use of quinoa flour in the preparation of such butter-biscuits, replacing wheat flour. We evaluated the sensory acceptance of cookies by 108 untrained panelists using a hedonic scale of 7 points, ranging from the term "dislike extremely" to "like extremely". The average grade given by the evaluators was 5.28, falling between the terms "liked" and "like slightly". The quinoa based butter-biscuit is an alternative to improve the quality of life of celiac patients, in addition to providing the consumer with a high protein product.