The fruits of mangaba are rich in nutrients and has a low calorie, with this processing in dried form, represent an add value alternative for producers. In this search were selected fruits with average weight of 10 grams, and chemically analyzed showed pH 3.2 and 16.6 °Brix. Was then carried a mild osmotic dehydration by immersion in a sucrose solution with a concentration of 40% at a temperature of 100 °C for 10 minutes. After this stage, the fruits were placed on screened trays and dried in a dryer with forced hot air at 70 °C until final moisture content of 20 ± 1%. Later bagged type zip Ploc and stored at room temperature. The raisins were subjected to the index of acceptability using a hedonic scale, with scores from 1 to 9 (dislike extremely to like extremely); profile test characteristics, evaluating flavor, color, aroma, appearance and overall acceptance and intent to purchasing the product, with the participation of 57 untrained tasters. The results of acceptability for color, appearance, flavor, aroma and overall acceptability were 66.8, 66.6, 73.2, 71.6 and 76.1% respectively, showing a good acceptance of the final product. The profile of the characteristics showed in average scores 6.02, 6.0, 6.59, 6.45, and 6.85 for color, appearance, flavor, aroma and overall acceptability, respectively. For purchase intent, 29.8% of the tasters would buy, you may buy 57.8% and 12.2% would not buy. Thus, dried mangaba is shown to be a possible alternative processing.

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