MANGABA FRUIT YOGURT ENRICHED WITH GOLDEN LINSEED AND PASSION FRUIT SKIN FLOUR

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Mangaba fruit is a piece of fruit very appreciated which has a significant commercial value and it stands out by its taste and aroma, besides of its importance for the popular medicine. The development of the Mangaba fruit processed products has been seen as an interesting alternative for the food industry with an aggregate value. The use of seeds in the production of food-stuffs like the golden linseed has been increased, especially because of the functionality characteristics which they present. Likewise the flour use of the passion fruit skin can contribute to the food functional aspect. Using a factorial planning $2^2$ and the response surface methodology (RSM), we sought with this paper to study the influence of the independent variables: Mangaba fruit pulp concentration (10, 20 and 25%) and a mix of the golden linseed flour and the ratio of the passion fruit skin flour stands at 1:1, in the concentrations 1, 3 and 5% for the development of a integral yogurt, about the answers: color, pH, acidity, water content, water activity, total recoverable and reducing sugar, mineral fraction, the yogurt density and synaeresis. According to the results, the fiber source increment (linseed and passion fruit skin flour) has promoted changes in the color, density and viscosity of the product. As for the chemical and physicochemical patterns, they have answered to the patterns required by the Brazilian legislation.

Key-words: mangaba fruit, aggregate value, functional food.