CHARACTERIZATION OF CHEMICAL "FISHBURGUE" OF PACU (Piaractus mesopotamicus) CONTAINING DIFFERENT FAT SUBSTITUTE

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The use of mechanically separated meat (CMS) of fish presents a viable alternative for the preparation of products with high added value, reducing costs through greater efficiency in use of meat and fish of smaller size. The objective of this study was to characterize chemically "fishburgueres" made with CMS pacu (Piaractus mesopotamicus) and four different fat substitutes. Six formulations have been developed: (F1) containing only CMS (F2) + CMS added fat, (F3) + CMS oatmeal, (F4) + CMS flour green banana pulp, (F5) + CMS shell meal green banana and (F6) CMS + passion fruit peel flour. Formulations F4 and F5 were respectively the value minimum (63.40%) and maximum (73.38%) for moisture and corroborate Ogawa & Maia (1999), who reported to the edible part of fish ranging between 60 and 85% moisture. For values of protein formulations F1 and F5 were respectively the value minimum (8.75%) and maximum (10.80%), presenting outside the standards set by the MAP, which recommends a minimum of 15% (BRAZIL, 2000). It was found that the "fishburgueres" containing only CMS and CMS + passion fruit peel flour had lower (p <0.05) value of total fat (10.26%) and (10.0%) respectively. The formulation F4 in comparison with formulations that had the fat was replaced with the largest value of total fat (13.6%). The formulation F6 had the highest amount of ash (4.61%) and F1 had the lowest (2.0%).

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