DEVELOPMENT OF SEMI-READY RICE WITH CHICKEN AND DEHYDRATED PEQUI

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The pequi pulp, of flavor and aroma very striking and peculiar, is widely used in regional preparations. This study evaluated the physico-chemical, centesimal composition, microbiological analysis, test of acceptability and purchase intent of semi-ready rice with chicken and pequi dehydrated. Four formulations of semi-ready rice were prepared varying the concentration of dehydrated pulp pequi 2%, 4%, 6% and 8%. Data were analyzed using ANOVA and Tukey test at a significance level of 5%, being that for the acceptability test was used 100 non-trained panelists. For semi-ready rice produced were used 6 repetitions. The formulations of semi-ready rice showed values from 9.98 to 10.56 g.100g⁻¹ of moisture, 3.12 to 7.11 g.100g⁻¹ of total lipids, 1.96 to 2.98 g.100g⁻¹ of ash, 1.10 to 1.91 g.100g⁻¹ of crude fiber, 11.17 to 14.61 g.100g⁻¹ of crude protein and 63.57 to 69.56 g.100g⁻¹ of carbohydrates. The energy values ranged from 359.68 to 376.71 kcal. The results of the microbiological analysis were within the standards required by legislation. The semi-ready rice prepared with higher concentrations of dehydrated pequi pulp (6 and 8%) had the best behavior concerning the physico-chemical properties evaluated. For the test of acceptability, all treatments of semi-ready rice were well accepted with sensory score above 6, however, semi-ready rice with 6 and 8% were dehydrated pequi pulp the most widely accepted regarding color, aroma, texture and flavor, resulting in products with the highest purchase intentions.