EVALUATION OF THE QUALITY OF COMMERCIALIZED CASSAVA FLOURS IN THE CITY OF UBERABA – MG

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The flour constitutes one of the main products of the cassava, and its use is very spread out in all the country, having been part of the daily meal of the majority of the Brazilians. This work had as objective to evaluate the quality cassava flour physicist-chemistry commercialized in the city of Uberaba, Minas Gerais. The samples had been acquired in the commerce of the city of Uberaba and stored in glass containers. Analyses of humidity, leached ashes, lipídios, rude fiber, soluble proteins, carboidratos, determination of pH, acidity and solid for 23 cassava flour samples had been carried through of different classrooms and sub-groups. The results had been compared with the limits made use in Ordinance Number 554 of the one of the Secretariat of Agriculture, of Abasteciment and the Agrarian Reformation of 30.08.1995. With regard to the humidity text, protein, carboidratos, leached ashes, etéreo extract, pH and acidity all the cassava flours had been inside of the limits settled for the legislation. It was possible to verify that it did not have significant difference in the protein text, rude fiber and extract etéreo enters analyzed flours of different groups and sub-groups. The flour samples cassava of the white group thick thick sub-group and yellow group bijuzad sub-group had presented significantly superior in the leached ashes text in relation to the ones of excessively the evaluated samples. In classified flours as yellow group sub-group biju, group others and yellow group toast sub-group had gotten superior indices of carboidratos of excessively the analyzed samples.