CHEMICAL CHARACTERISTICS, SENSORY AND CALORIC VALUE OF BAR NUTRIENT-BASED REGIONAL RAW MATERIALS.

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The goal of the study was to prepare a nutritious bar based on three regional raw materials, the cowpea, fiber cashew, and honey bee, perform chemical analyses, determine the total calorie value (VCT) and verify the acceptance of the product. Developed a formulation and control two formulations with replacement of corn starch for cowpea flour at a ratio of 5% (B1) and 15% (B2), and added 25% cashew fiber. Other raw materials used were the bee's honey, brown sugar, cashew pulp, rice flakes, cashew nuts and raisins banana. The sensorial evaluation was carried out with 91 untrained assessors, with the testing Hedônica Scale and intent to purchase. The formulation F2 ash levels presented (1.82 ± 0.17) and lipids (7.24 ± 0.11) similar to conventional bars, in addition to high levels of proteins (9.43 ± 0.92) and carbohydrates (68.84 ± 3.56). Considering a diet of 2000 kcal, formulation B2 contributed 4.7% of VCT journal. The formulation F2 showed sensorial acceptance in relation to the sensory attributes (color, aroma, taste, texture, appearance and overall impression), with average grades of Hedônica Scale ranging between 6 ("liked slightly") and 7 ("enjoyed moderate"). The purchase intention, the average result was near note 4 ("possibly buy") to F2. It was concluded that the cowpea bean flour, fiber cashew, and honey have the potential to be used as raw materials in the production of nutritional bars, because the formulation F2 presented good sensory acceptance, high nutritive value, functional and potential for commercialization.

Keywords: nutritional bar, regional products, chemical composition, sensory analysis.