ACCEPTABILITY OF COOKIES ENRICHED WITH ORANGE-FLESHED SWEETPOTATO FLOUR


The orange-fleshed sweetpotato, a well known crop on several continents, is a very important food staple, mainly in developing countries, since it has in its composition Beta-carotene, a precursor of vitamin A. Considering its nutritional properties, studies on the issue and consumption of its products should be encouraged. This root can be incorporated in various ways in the human diet, especially in cookies, a long shelf life and widely consumed product. Sensory analyses are used to assess product quality and acceptability by consumers. This study is aimed to evaluate the acceptability of cookies enriched with orange-fleshed sweetpotato flour. The samples (cultivar Beauregard) were selected, cleaned, and the flour was obtained through dehydration (45 °C for 9 h) and grinding. Two formulations were defined, with replacement of 50% (A) and 100% (B) of the wheat flour for sweet potato flour. The cookies were evaluated for texture, appearance, flavor, aroma and overall acceptability by 100 not-trained judges, using hedonic test of 9-point scale. Data were subjected to analysis of variance (ANOVA) and Tukey test (p<0.05). Among the attributes, the scores of aroma (7 = like moderately) and flavor (8 = like extremely) didn’t differ significantly between formulations. The sample A showed more acceptability in texture and appearance, with average score 7.5 and 7.9, respectively. It was concluded that both formulations were considered sensorial acceptable, demonstrating the feasibility of large scale production of this product.