SENSORY EVALUATION OF “PAÇOCA” CASHEW APPLE AND OF MEATBALL CASHEW APPLE (*Anacardium occidentale* L).

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The growing demand for processed fruit products generates the need to develop technologies to produce products with sensorial characteristics and which are very convenient for the consumer. The development of value added culinary products, made from peduncle cashew waste can appeal to the growing market for products with reduced fat and good sensory characteristics. The objective of this study was to evaluate the sensory acceptance of new products made from the fibers of cashews. Paçoca cashew and meatballs cashew were analyzed by 60 sensory panelists using a hedonic scale of 9 points to evaluate the appearance, aroma, flavor and overall impression and a 5-point scale for the attitude of purchase. The mean values of the attribute aroma of “paçoca” cashew obtained by the two fibers differ significantly, while in appearance, flavor and overall impression they were equal. The averages of the evaluated attributes (appearance, aroma, taste, overall impression) of cashew meatballs were not statistically different and, like the “paçoca” cashew, averages for the purchase intent of approval located in the region, which ranged from “maybe buy perhaps not buy”(3) to “possibly buy ”(4) and overall impression of the average ranged from 6 “like slightly” to 7 “liked moderately” for both products. All the recipes developed were located in the middle zone of acceptance of the scale, demonstrating a positive evaluation and indicating that this could be an alternative for the consumer market, it is important to combat waste.