INFLUENCE OF REPLACING THE WHEAT FLOUR BY BOILED CASSAVA (*Manihot utilissima*) IN PHYSICAL-CHEMICAL AND SENSORY CHARACTERISTICS OF BUTTER COOKIES FILLED WITH CUPUAÇU (*Theobroma grandifolium*).

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Considered as a subsistence crop and industrial raw material, cassava (*Manihot utilissima*) is grown in all Brazilian's regions because it's an energetic foods main source. Being an agricultural family farming, it doesn't have a high commercial value. This study aimed to develop butter cookies filled with cupuaçu (*Theobroma grandifolium*) and to verify the influence of substitution of different concentrations of wheat flour by cooked cassava (B0, B10, B20 and B30%) in order to determine which products are obtained with the formulation texture, softness, cooking time required. The cookies were prepared using the formulation, after weighing the ingredients, kneading, shaping, cooking, cooling and packaging. The product sensory characterization was applied using 30 judges unselected and untrained, performing acceptance test and purchase intention test. The products were characterized by the moisture, ash, lipid, protein and carbohydrates contents. The sensory evaluation results showed that the cookie B0% obtained the highest acceptance of all with 89.22%, followed by 85.52% from B20%, however without significant difference. The same happened to purchase intent, a bigger result for B0% with 87.88% than 80.61% for B20%. The characterization results of the biscuit B20%, which was chosen because it had a larger cassava addition than B0%, indicated that the moisture content (%) was 14.01 ± 0.08, in accordance to Brazilian law. The lipids and protein contents were respectively 18.53 ± 0.55 and 3.30 ± 0.0. Therefore, processing of this type of biscuit is viable from the sensory standpoint, and can be placed on the market to value a regional product.

Keywords: Cassava, boiled cassava, wheat flour and Cupuaçu.