COMPARISON OF THE RHEOLOGICAL BEHAVIOR OF STRONG, WEAK AND MEDIUM WHEAT FLOUR MIXED WITH CASSAVA STARCH AT DIFFERENT PERCENTAGES.

F. J. Menegusso¹, A. A. Viecili¹, D.T.L. Ferreira¹, Laboratory of rheological behavior of wheat flour, FAG-Gurgacz Assis School, Avenue Road Towers, Cascavel-PR – Brazil. E-mail: fjmenegusso@fag.edu.br

The maximum amount of flour that can be replaced by derivatives of cassava is difficult to establish because it depends on various factors such as variation in the quality of the flour. The objective was to compare the effect of adding different percentages of starch between flour classified as weak, strong and medium. It was developed in the laboratory of the rheological behavior of flour FAG, Vocational Center Wheat Chain, Cascavel Parana, being used flour classified as weak (W> 50 to 180), strong (W> 300) and medium (300> W> 180) and cassava starch to prepare mixed flours, in the percentages of 0%, 10%, 20% and 30% for each type of flour. Were performed analyzes of color and gray. Data were analyzed statistically by the Tukey test, in the Sisvar program. With the increase of starch, the ash content reduced, except for the flour of mean force. For flours that were darker there was significant difference for L * - white (strong flour had 88.14 L *, and with 30% starch was obtained 91.85). For the value of a * (red tint trend) the weak and strong flours presented decrease to the treatment of 30% and an increase in average, while in 30% there was no statistical difference in relation to 20%. All samples showed a reduction in b * value (yellow tint trend) differ from each other statistically. The addition of starch helps in whitening (depending on the starting color of flour), decreases ash and yellow pigments of flour.