Use of Green Banana Wheat in the production of biscuits

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With a large national production of banana (musa spp) and it being consumed mostly by the population of low income, Brazil still faces large losses with its commercialization. The production of foods based on green banana would be an alternative to better commercialize de banana production. With a great nutritional value, without altering its palatability and with dietary and metabolic benefits, the green banana flour can be used widely in cooking. This work was conducted at the Centro Nacional da Cadeia do Trigo, with the objective of substituting in greater percentages wheat flour for green banana flour while baking biscuits. It was used 25% and 50% of green banana wheat for elaborating two types of biscuits one round in shape and the second triangular, respectfully, besides wheat flour, sugar, butter, salt, eggs, chemical yeast and crushed peanut. The ingredients were mixed and baked in an oven at 325F. The two types of biscuits were produced and submitted to a sensory analysis, with the grade being from 1 to 9 were 9 is considered the best result and it was considered the sum of the values of grades 8 and 9 to evaluate the results. The round biscuit (25% green banana flour): Color: 51%, aroma: 36%, texture: 47%, taste: 75% and the global acceptance was 75%. The triangular biscuit (50% green banana flour): Color: 53%, aroma: 38%, texture: 60%, taste: 77% and the global acceptance was 77%. The obtained results were considered excellent and concluded that there are no significant differences on increasing the use of green banana wheat while baking biscuits. The consumption of the sub products of green banana should be better broadcasted because while having greater nutritional value, palatability and bringing health benefits it would help ease the loses in production faced today.