USE OF OAT BRAN IN THE PRODUCTION OF BISCUITS

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The Brazilian population is increasingly seeing the need to adapt to a new trend of semi-prepared foods or foods which are ready to be consumed due to a rhythm of life ever more intense. The objective of this work is to bring to the population biscuits made with oat bran, raising its nutritional properties without altering its organoleptic properties. This work was conducted at the Centro Nacional Tecnologico da cadeia do trigo. The preparation was conducted with 50% of wheat flour and 50% oat bran besides butter, sugar, brown sugar, vanilla, baking soda, cinnamon, raisins and Brazilian nuts. The ingredients were mixed in a mixer and baked in an oven at 325ºF. The result product obtained was subjected to sensory analysis by students attending college between the age of 18 to 22, which do not have natural fibers in their eating habit. They were asked to rate the biscuit by a scale of 1 - 9 where 9 is considered the highest grade; 37% evaluated color as 9, 44% evaluated aroma as 9, 56% evaluated flavor as 9, 39% evaluated texture as 9, overall 51% made an acceptance rate of 9. Replacing 50% of the flour with oat bran resulted in a product which had great acceptance while increasing the nutritional value.