Evaluation of the effect of adding fiber cashew flour on the characteristics of income and shrinking beef burger.

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The pursuit of methods for reuse of waste processing, which can be used in the manufacture of new products, reduce production costs and the environmental impacts generated by the waste. In this sense, the preparation and consumption of products derived from cashew bagasse, which is the residue of the cashew peduncle, provide an alternative use. The aim of this study was to evaluate the effect of adding fiber cashew flour on yield and shrinking of beef burger. 15 formulations were tested varying hamburger meat content (between 74-60%), soy (60 to 20%) and cashew flour (60 to 20%), based on a factorial rotational experimental design. Cashew flour added in the formulations was obtained by drying the pulp up to 3% final moisture, followed by milling. The yield was determined after cooking. The percentage of shrinkage was determined by measuring the diameter before and after cooking. The results were subjected to analysis of variance. It was found that 53% of the samples yield greater than 90%, and 47% of the samples had a mass loss by shrinking of less than 4%. The sample that showed the highest yield and loss reduction by shrinkage had similar proportions of fiber cashew flour, meat and textured soy protein. The results suggest that the addition of flour fiber cashew on hamburger may reduce loss by shrinkage and improve the yield.