EFFECT OF QUINOA (*Chenopodium Quinoa W*) AND CHACHAFRUTO FLOUR (*Erythrina edulis*) ON THE SENSORY PROPERTIES OF FRANKFURTER-TYPE SAUSAGES

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Nonconventional Quinoa and Chachafruto flour products used in Colombia are potential meat extenders due to their content of protein, starch and other components. The effects of the addition of quinoa and chachafruto flour on sensory properties of frankfurter sausages were investigated and compared with the effects generated by wheat flour and soy flour. Extenders were added at levels of 0 (control), 3, 6 and 9%. The sensory assessments of the sausages were performed by trained panelists who evaluated the appearance of packaging, product appearance, aroma and flavor using descriptive analysis. Furthermore, hardness and chewiness were evaluated using a structured scale. Data were statistically analyzed using Kruskal-Wallis method. It was found by trained panelists that the sensory attributes of the sausages made with quinoa flour at 6%, chachafruto flour at 3%, soy flour at 6% and wheat flour at 3% were comparable to the control without any significant differences (p>0.05). Moreover, the sausages made with 6% and 9% of chachafruto flour showed lower hardness and chewiness compared with the other sausages. According to the results the best level of each kind of extender including the control were selected and tested by 80 consumers between 18 and 35 years old who rated the appearance, aroma, flavor and texture of sausages based on the 7-point hedonic scale. The results suggest that is possible to use the chachafruto and quinoa flour in sausages in amount of at least up to 3 and 6% respectively without generating negatives effects on sensory properties.