The aim of this study was to evaluate the effect of flour from the bark of yellow passion fruit (Passiflora edulis f. Flavicarpa Degener) in the physical-chemical characteristics of cheese bread and determine the crude fiber content, density and specific volume. The moisture contents were higher with the addition of flour at a concentration of 5%, according to the Scott Knott test \( (p<0.05) \). The ash contents were not significant by F test \( (p<0.05) \). The same was true for pH values obtained in this study. In relation to acidity, concentration 0% had lower average (3.00%), followed by concentration 1% (4.00%). The concentrations 3% and 5% showed the highest averages, 5.03 and 4.96, respectively. For crude fiber, the concentrations of 0% and 1% showed lower averages and not significantly different by the Scott Knott test \( (p<0.05) \). The concentrations 3% and 5% higher than average and not significantly different by the Scott Knott test \( (p<0.05) \). The values obtained for density analysis were not significant by F test \( (p<0.05) \). Regarding the specific volume, the averages differ from each other by the Scott Knott test \( (p<0.05) \). 0% concentration showed higher average (3.55%), followed by the concentration of 1% (3.11%), 3% (2.55%) and 5% (2.40%). The addition of 3% flour from the bark of passion fruit is recommended, presenting considerably results of fibers and specific volume, allowing the inclusion of this flour in making products for breadmaking.