DEVELOPMENT AND SENSORY EVALUATION OF THE CEREAL BAR MEAL WASTE PROESSING OF PULP ACEROLA

Cecília Teresa Muniz Pereira, Josalice Lima Araújo, Carlyanne Nascimento Costa, Isabella Nogueira S. Cordeiro, Marinalva das Neves Loureiro. Federal Institute of Education Science and Technology of Maranhão - IFMA Codó Campus, Povoado Poraquê, s/n, Codó, Maranhão, Brazil

The cherry belongs to the family Malpighaceae industrialization generates agroindustrial residue, which usually results in accumulation of waste and environmental impact. An alternative to the reuse of these wastes is the development of products such as cereal bars. The development of a cereal bar from agroindustrial wastes is to reduce the environmental impact they may cause. The residues of the pulp used for making flour in this study were acquired from IFMA Codó Campus, Unit of Fruit and Vegetable Processing Sector Agribusiness. After the waste treatment with chlorinated water, they were washed with water of good origin and dried in oven at 60 °C for 24 hours and then ground in a blender and screened for the homogenization, the powder obtained was used for preparation of the bars cereals. After obtaining the powder was kept in airtight and subsequently used for the production of bars in use of flour concentrations of 0, 5, 10 and 15% of their composition, they were further evaluated with respect to sensorially overall appearance and organoleptic characteristics, in order to verify their acceptability with scores of sensory attributes and purchase intent. The results showed good potential for the production of cereal bars, because they showed good acceptance by consumers, with averages of six on a hedonic scale (like slightly), a viable alternative to reduced waste.