

SENSORY EVALUATION OF CUPCAKE PREPARED WITH CASHEW FLOUR

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cupcake

Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

Brazil is the fourth largest producer of cashew, and cashew nuts is the most important commercial product. However the cashew apple has high nutritional value and is one of the richest fruits in vitamin C, despite being used to obtain juice and sweets, its fiber and pulp are being wasted while still able to be incorporated in human food because of its nutritional value. In this context, the aim of this study was to perform the sensory analysis of cupcake added with cashew flour partially replacing wheat flour in the formulation. The flour was produced from cashew's fiber, by drying in an oven with forced circulation at a temperature of 60 °C and milled. After obtaining the meal, three different formulations were prepared replacing partially the wheat flour by cashew pulp flour in the proportions of 0% (F0); 6% (F1) e 12% (F2). The Sensory analysis test was performed by using hedonic scale of 9 points considering the attributes of appearance, smell, flavor, texture and overall acceptance and purchase intent. The 70 participants were untrained panelists of both sex. Data were analyzed using ANOVA and the media submitted to Tukey test at 5% probability. The samples presented no significant difference ($p < 0.05$) between the attributes, except for appearance which presented averages 8,19a; 7,6b; 7,4b formulations for F0, F1 and F2 respectively. All cupcake formulations presented acceptability index greater than 82%, which considers the product with good sensory acceptance. Of all, 69% of participants said they definitely would buy the product and 21% possibly buy. These tasters would buy 40% attributed these notes for F1. It is concluded that the cashew flour is a good alternative to the enrichment of food products, because the formulations showed satisfactory sensory acceptance by hedonic frequency between levels 7 and 8 ("like moderately" and "liked").

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