World Academy of Science, Engineering and Technology
International Journal of Agricultural and Biosystems Engineering
Vol:9, No:03, 2015

Processing and Characterization of Cereal Bar Containing Cassava Flour

Authors : E. L. Queiroz, S. M. A. Souza, R. T. S. Santos

Abstract : The cereal bars have emerged as a healthy alternative in the food sector, by presenting a remarkable functional appeal, being a product of high nutritional value. Cereals have an important function in feeding because they have features that particularize them as their variety, smooth flavour and aroma and easy digestion and absorption in the body. Brazil is the largest producer of cassava in the world, and the flour produced from this raw material is a source of nutrients for much of the low-income population, however it is little explored industrially. The northeast region of Brazil has great potential for honey production, which is a source of vitamins, proteins, minerals and organic acids but it is much used as a medicine. Aiming to combine the production of healthy food with the sustainable utilization and enhancement of family farming products, was created a cereal bar using regional raw materials of desirable nutritional characteristics: honey, umbu pulp and cassava flour. The cereal bar was characterized by physicochemical analyzes quantifying the content of lipids, proteins, moisture and ashes, microbiological and sensory evaluation showed that the cereal bar is a safe, and nutritious food with good sensory properties.

Keywords : cassava flour, cereal bar, honey, insoluble fibre
Conference Title : ICFAPE 2015 : International Conference on Food and Agricultural Process Engineering
Conference Location : Prague, Czechia
Conference Dates : March 23-24, 2015