

Use of Cassava Flour in Cakes Processing

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Abstract : Brazil's agriculture is a major economic base in the country; in addition, family farming is directly responsible for the production of most agricultural products in Brazil, such as cassava. The number of studies on the use of cassava and its derivatives in the food industry has been increased, which is the basis of this study. Sought to develop a food that take advantage the products from farmers, adding value to these products and to study its effects as a replacement for wheat flour. For such elaborated a gluten-free cake - aiming to meet the needs of the celiac public - containing cassava flour, cane sugar, honey, egg, soya oil, coconut desiccated, baking powder and water. For evaluation of their characteristics technological, physicochemical and texture characterizations were done. Cake showed similar characteristics of cake made with wheat flour and growth and aeration of the dough. In sum up, marketing the product is viable, in that it has a typical overall appearance of cake made of wheat flour, meet the needs of celiac people and value the family farming.

Keywords : baking, cake, cassava flour, celiac disease

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