Development and quality evaluation of cereal bars produced with pulp and almond of pequi (Caryocar brasiliense)

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Pequi fruits (Caryocar brasiliense) have great nutritional relevance, such as the high content of dietary fibers and lipids, as well as bioactive compounds. It is possible to perceive in the consumer market a greater recognition and valorization of the fruits of the Brazilian Savanna (cerrado), and the use of pequi in the development of a cereal bar may be an interesting alternative for the greater popularization of its consumption, as well as diversification of the sensorial characteristics of the product. This work aimed to evaluate the sensory acceptance of different formulations of cereal bars elaborated with pequi pulp and almond, as well as to analyze its physicochemical properties. The formulations were developed using bleached pulp (mesocarp) and almond in different proportions. The sensorial evaluation by hedonic scale showed good acceptance of the product and the physicochemical results allowed to conclude that the developed product presents characteristics suitable for commercialization.