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Elaboration of breads with flour coming from the CCN 51 and the Nacional Arriba cocoa beans shells

Ahmed El Salous and Alina Pascual

Internacional Iberoamericana University, Mexico

In Ecuador, wheat production is not enough for national consumption or for the demand of the bakery, so this situation requires looking for other sources of vegetable flour to be used in the bakery industry. On the other hand, the cocoa industry produces a high quantity of cocoa shells considered as agro-industrial waste from the Nacional Arriba and CCN 51 cocoa. These shells were processed to obtain flour that could be used in the baking process, evaluating the sensory quality of the breads made with a dosage of 10% and 20% of flour. The sensory evaluation

was performed by untrained judges, using a hedonic scale from 1 to 5, with criteria ranging from "I like it a lot" to "I dislike a lot" to evaluate color, smell, taste and texture. The results confirm the sensory acceptance of the breads, which is considered the use of flour, from the shells of the two varieties of cocoa, both the Nacional Cacao Arriba and cocoa CCN 51, as an alternative source of vegetable flour to be used in the baking processes.

Eelsalous@uagraria.edu.ec