

SENSORY EVALUATIONS OF PASTAS PREPARED FROM SORGHUM AND CORN FLOURS

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

Celiac disease (CD) is an autoimmune enteropathy triggered by exposure to gluten protein fractions in genetically predisposed individuals, more specifically; by prolamines present mainly in wheat, barley, oat and rye. The prevalence of CD in Brazil varies from 1:214 to 1:681 in blood donors and from 1:530 to 1:417 in the general population, in different Brazilian regions. The only treatment for DC is a gluten free diet for the whole life. The most viable alternative in the treatment of the DC is the replacement in the diet by gluten-free cereals. Thus, it is necessary to introduce new products in this market. In this context, sorghum has been a potential ingredient to this public, due to the fact it is a gluten free cereal. Thus, the objective of this study was to evaluate sensory properties of gluten-free pastas, made with sorghum and corn flours. The pastas included one made with sorghum flour and another made with the equal proportion of sorghum and corn flour. Seventy four nontrained testers, non celiac, made hedonic evaluation of the acceptability of pastas using a 10 hybrid hedonic scale, in relation to color, flavor, texture and global quality. This study was approved by the Human Ethics Research Committee at Federal University of Minas Gerais. The only attribute which result was significant different between the two pastas was the color, being the pasta made with sorghum and corn preferred to the pasta made with 100% of sorghum. The results of the attributes of flavor, texture and global quality ranged from 4.61 to 5.76. Thus, the opinion of celiac individuals must be checked, because it is believed that due to the greater lack of gluten-free products on the market, possibly celiac individuals is less demanding than non-celiac, what will contribute to a better acceptance of the products studied.