

## **DEVELOPMENT AND SENSORIAL ANALYSIS OF A CEREAL BAR CONTAINING LINSEED, QUINOA AND ALGAROBA**

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The cereal bars have gained great popularity in the market, mainly due to its practicality, its nutritional value and taste. Linseed is an oilseed rich in proteins, lipids and dietary fiber. Quinoa is a grain crop grown primarily for its edible seeds. It is also a good alternative to combat shortages in poor countries where it is difficult to achieve the recommendations of protein and essential amino acids. The objective of this work was the development and characterization (nutritional and sensorial analysis) of a cereal bar containing different functional ingredients (quinoa, linseed flour, amaranto) and mango Tomy Atkins. The mango was cut in slices and dried in an air circulation oven for 7 h at 70°C. After that, the functional ingredients together with rice flakes, oats and syrup were added under constant stirring to the heated sauce (honey, sugar and water). After homogenization, the mixture has been pressed by a force of 5 kg for compaction and then refrigerated for 12 hours. The attributes analyzed were the overall appearance, aroma, flavor and texture. The analysis was carried out with an 9-point hedonic scale. The developed cereal bar contained 5.4g fiber/100 g, which can be considered as a source of fibers, with an energy value of 287.3 kcal/100g. From sensorial data, the average for the overall appearance, aroma, flavor and texture remained in the range of 7 (liked)-8 (liked moderately), indicating a positive evaluation in all attributes. In conclusion, cereal bar containing functional ingredients was successfully developed and with positive sensorial attributes.