

DEVELOPMENT OF A BURGER FORMULATION WITH PIZZA AROMA IN A PACKAGING SYSTEM TYPE IN COOK

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Resumo

The market of meat processed products, including hamburgers, grows up every year and consumers demand quality and convenience. The objective of this study was to prepare a hamburger with chicken meat, making use of the chicken meat cuts that are considered more noble such as chicken breast and thigh, source of unsaturated fatty acids, in packaging cook in. The formulation was defined based on market survey and testing in a pilot plant through various modifications of the formulation, seeking the care of sensory patterns, a chicken burger formula with 50.0 % breast and 23.0 % thigh, added aroma identical to pizza, provolone cheese and ground dried tomato was used in the tests and its physicochemical, microbiological and sensorial analysis. Physicochemical, microbiological and sensorial analysis was carried out of this burgers. The samples were tested by 53 tasters without training, through affective hedonic scale of 5 points. The physicochemical analyses indicated the following contents: moisture 62.42 %, proteins 16.00 %, lipids 15.25 %, fiber 1.83 % and sodium chloride 1.90 %, all of which meet the requirements of Brazilian legislation. The sensorial analysis indicated excellent

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acceptance of the product, with an average score of 4.44, classifying it as “like it moderately” and “like it very much.” Thus, the product developed has great potential for dissemination in the consumer market as well as being innovative by using a packaging type bakes easy that allows for adding value and differentiation for consumers seeking sensuousness and practicality in your meals.

Keywords: Chicken meat. Formulation. Acceptance Testing. Physicochemical composition.

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