



Aceptabilidad de galletas con diferentes concentraciones de harinas de quinua, plátano, avena y endulzantes [

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Analítica

Flours have been used to make a number of foods that support various body functions, which change their nutritional value depending on the source they come from; the objective of the research was to determine the acceptability of biscuits based on a combination of quinoa, banana and oat flours and sweeteners. The sensory characteristics of: smell, color, flavor and texture were evaluated, for which a panel of 36 untrained tasters was used. A hedonic scale was used in a range of 1 to 5 points, with 1 being considered the lowest score and 5 the optimal score. Twelve treatments were established. Sensory analysis determined the best treatment with the formulation: quinoa flour 25% + banana flour 50% + oat flour 25% with 32% sugar. The best treatment presented 6.76% protein, 10.74% fat, 21.69% ash, 4.72% moisture, 0.08% fiber, 82.92% carbohydrates, 383.02 calories, a pH of 6.35 and 0.16 acidity. The microbiological analyses were within the parameters agreed by the INEN 2085 Standard. The cost of producing 30 biscuits is \$ 1.52 dollars; this means that each biscuit has a value of 5 cents, with a trade price of \$ 2.25, the bag of 30 biscuits, has a profitability of 32.4%. The combinations of flours showed properties that are within the safety parameters established in the official Ecuadorian Standards, being the quinoa flour the best mixture with better nutritional characteristics

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