



Alimentos produzidos a partir de farinha de caju, obtida por secagem [

2011

text (article)

Analítica

The exploration of the culture of the cashew is considered one of the main agroindustry activities nordeste of Brazil, where its main interest is the cashew. Another alternative for the economic exploration of the cashew is the industrialization of pseudo fruit the pulp whose rind is very fragile becoming a very perishable fruit. In the 2009 had about 2.392.992 lost ton (IBGE, 2009). The potential of agroindustrialization of the cashew pulp grain stalk allows that of it diverse products of the agroindustry are gotten as drink, juices, candies, conserves, flour and others. Alternative that to reducing your losses growing in the field is its use as fruit dehydrated to cashew flour production, in previous years we had serious problems with the production and importation of the wheat flour fact this that reed-echo increasing the price of the panification products. The flour of the cashew pulp can be presented as a viable alternative for solution of this problem beyond contributing to improve the nutritional quality of these products and for reduction of post-harvest losses of this fruit. In this direction, the present work has as objective the production and characterization physici-chemistry of the flour of the cashew pulp stalk aiming at its use as raw material for food production as cakes, breads and biscuits

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Título: Alimentos produzidos a partir de farinha de caju, obtida por secagem electronic resource]

Editorial: 2011

Tipo Audiovisual: Secagem farinha de caju caracterização físico-química Drying cashew flour characterization physicist-chemistry

Documento fuente: Revista Verde de Agroecología e Desenvolvimento Sustentável, ISSN 1981-8203, Vol. 6, Nº. 3, 2011

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Lengua: Portuguese

Enlace a fuente de información: Revista Verde de Agroecología e Desenvolvimento Sustentável, ISSN 1981-8203, Vol. 6, Nº. 3, 2011

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