

GOAT'S COALHO CHEESE WITH OIL OF PEQUI, A FRUIT AVAILABLE IN BRAZILIAN BIODIVERSITY

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Abstract / Resumo:

To diversify and add value to the goat's milk products, a new variety of cheese type "Coalho" was developed adding the oil of "Pequi" (*Caryocar brasiliense*), a fruit existing in the Brazilian cerrado. The fruit has many nutritional properties, antioxidant activity, besides its peculiar and typical flavor, with high contents of vitamins, proteins, minerals, sugars, carotenoids, especially β -carotene, vitamin C and essential fatty acids like oleic and palmitic. Currently one option of its industrialization is the oil extraction by traditional families that make the "Pequi" a way of survival, and represents a potential source of food for a great number of people. Two formulations were developed, one incorporating/adding the oil of "Pequi" in the curd and the other one by submerging the fresh cheese in the oil of "Pequi" during a precise time. Fifty consumers evaluated the formulations by the Paired Comparison Test and the results showed that the preferred was the oil of "Pequi" incorporated in the curd. The data were analyzed by the chi-square distribution with a significant difference ($p < 0.05$). The intention of buying these cheeses was evaluated on a scale ranging from "definitely would buy" to "certainly would not buy" resulting in 92.31% of the consumers who said that they would probably buy the cheese goat's milk added oil of "Pequi", showing that the products available in the Brazilian biodiversity can be used as a good option to diversify the goat's milk products. Currently this cheese is being analysed for the physico-chemicals, microbiologicals, sensorials, biochemicals and instrumental parameters during 45 days of ripeness.