SENSORY ANALYSIS OF HAMBURGERS WITH DIFFERENT FUNCTIONAL FOODS

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With the intense life of people in metropolitan cities, and the interest in healthy food consumption and rapid preparation, there is an opportunity to use functional ingredients, like oats, chia and flaxseed, to improve the quality of hamburgers and make them available to consumers with an affordable price and rich nutritional composition. This study aimed to evaluate the sensory characteristics of hamburgers with different functional foods. Four hamburger formulations were made: control hamburger without inclusion of functional foods, hamburger with 5% oats, 5% chia and 5% flaxseed. The samples were elaborated and coded with a three-digit number and served in a random and monadic manner to 100 consumers, evaluated by means of acceptance test in relation to the attributes color, taste, texture and overall impression in hedonic scale with nine points, being assigned a note 9 for extremely liked and 1 for extremely displeased. Results were subject to analysis of variance using Tukey Test at the 0.05 probability level. There was no difference (P>0.05) for the attributes color and texture, both of which resulted in an average score 7 "moderately liked". For the flavor attributes and overall impression consumers preferred hamburgers made with oats, with an average score 7. Hamburger formulated with oats was best scored in relation to the purchase intention and flaxseed being the most rejected. It is recommended the inclusion of oats as functional food in hamburgers, since it presented better acceptance in the attributes tested.

Keywords: acceptance, attributes, consumers, color, flavor