11th Baltic Conference on Food Science and Technology

"Food science and technology in a changing world"

Abstract Book

April 27-28, 2017
Jelgava, Latvia
Latvia University of Agriculture
Faculty of Food Technology

11th Baltic Conference on
Food Science and Technology

“Food science and technology in a changing world”

FOODBALT 2017

Abstract Book

Jelgava
April 27–28, 2017
Conference Organizers

Conference Chair  Inga Ciprovica, Latvia University of Agriculture, LV

Editorial Board
Evita Straumite, Latvia University of Agriculture, LV
Tatjana Kince, Latvia University of Agriculture, LV
Viktor Nedovic, University of Belgrade, RS
Joerg Hampshire, Fulda University of Applied Sciences, DE
Grazina Juodekiene, University of Technology, LT
Daina Karklina, Latvia University of Agriculture, LV
Ruta Galoburda, Latvia University of Agriculture, LV
Raquela Guine, Polytechnic Institute of Viseu, POR
Aleksandr Shleikin, Saint-Peterburg National Research University of Information Technologies, Mechanics and Optics, RUS
Ievina Sturite, Norwegian Institute of Bioeconomy Research, NOR
Thierry Talou, National Polytechnic Institute of Toulouse, FR
Rimantas Venskutonis, Kaunas University of Technology, LT
Raivo Vokk, Tallinn University of Technology, EE
Erkan Yalcin, Abant Izzet Baysal University, TR

Organising Committee
Zanda Kruma, Latvia University of Agriculture, LV
Dace Klava, Latvia University of Agriculture, LV
Sandra Muizniece-Brasava, Latvia University of Agriculture, LV
Martins Sabovics, Latvia University of Agriculture, LV

Editor-in-chief and responsible compiler of abstract book – leader researcher Evita Straumite

Printed and bound in Riga by „Drukatava”

© LLU, Faculty of Food Technology, 2017
DEVELOPMENT OF NUTRITIVE SNAKS: KIWI BARS

Raquel P. F. Guine¹,², Salome Seabra²

¹ CI&DET Research Centre, Polytechnic Institute of Viseu, Viseu, Portugal
² Department of Food Industry, Agrarian School, Polytechnic Institute of Viseu, Viseu, Portugal

Presently there is an increasing concern about not wasting any type of product with potential commercial utility, like food waste. Thus, this work was undertaken in collaboration with a company in order to find a nutritionally interesting form of valorisation of kiwi waste, namely the pulp from fruits not compliant with commercial standards (like size or shape). Based on the proposed aims, kiwi based snacks (bars) were developed from kiwi pulp with the addition of gelling agents and some other ingredients. The product development was an intensive task, with multiple experiments until the desired characteristics could be achieved. Because the company intends to commercialize the bars it was also necessary to make a sensory evaluation, to assess the opinion about the developed product(s). Two final products were obtained: a simple kiwi bar and a bar with nuts and oat. Based on the results obtained it was possible to conclude that, at the nutritional level, the bars revealed low values of energy, moisture or carbohydrates, which is positive because nowadays foods with low caloric density and little sugar are valued. Moreover the values of fibre and minerals were high, thus bringing added nutritional advantages. Through sensory evaluation it was possible to understand that the simple kiwi bar was that preferred by the panellists. Colour evaluation showed that the simple kiwi bar had more intense yellow and green colourations as compared to the other bar. Also textural results showed that the simple kiwi bar was softer inside but with a hard surface.

Keywords: chemical properties, nutritional properties, physical properties, sensory analysis

For further information please contact: raquelguine@esav.ipv.pt