

Nutritional supplement of high protein content for children 2-5 years old. II.

Physical, chemical, rheological and color properties Suplemento alimenticio de alto contenido proteico para niños de 2 - 5 años. II. Propiedades físicas, químicas, reológicas y

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The elaboration of mixtures of protein powder flours for the preschool population 2-5 years old has been a common practice in the last decades. The goal of this work was the evaluation of some physical, chemical and rheological properties as well as the color of the baby food type cream made with a nutritional supplement formulated with flours of quinoa and lupinus, plus additives and chicken flavoring in a 90 day conservation period. After this time, some mechanical and powder fluency properties were evaluated. The results were: moisture content $<10,5\%$ and $A_w <0,61$ without significant variations; peroxide index increased in gradual form with a linear behavior, reaching $8,34\text{meq of O}_2$ per kg of fat. The baby food type cream showed a pseudoplastic behavior, characteristic that decreased in the course of time in spite of maintaining high consistency. The CIEL*a*b* color coordinates did not display significant differences through during the storage period, the color maintaining a "beige" t