

Use of algarrobo (*Prosopis chilensis* (Mol) Stuntz) flour as protein and dietary fiber source in cookies and fried chips manufacture Uso de harina de cotiledón de algarrobo (*Prosopis chilensis* (Mol) Stuntz) como fuente de proteína y fibra dietética en la e

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Limiting amino acids of the protein from Chilean "algarrobo" are isoleucine, threonine and methionine/cysteine. Cereals and legume blends allow to improve the amino acid balance, since legumes have more lysine, and cereals are richer in sulphur amino acids. Due to the nutritional interest of "algarrobo" cotyledons, the use of "algarrobo cotyledon" flour (ACF) in sweet and salty snack manufacture was evaluated. Cookies and fried salty chips with 0%, 10% and 20% ACF were prepared. Flours were analyzed for color, particle size, moisture, proximate composition, available lysine, and soluble, insoluble and total dietary fiber. Cookies and chips were analyzed for the same characteristics (except for particle size); besides there were determined water activity, weight and size of the units, and also, the caloric value was computed. Sensory quality and acceptance of both products were evaluated. It is noticeable the high amount of protein, lipids, ash, crude fiber (63.6; 10.2; 4.3 and 4.2 g/100g