

The 5th International Electronic **Conference on Foods**

28-30 October 2024 | Online

Use of agro-industrial waste for the development of a snack with an improved nutritional profile

CONICET



Roy Rivero¹, Marcos Gonález Marcos², Florencia Diaz¹, Diego Archaina¹ ICTAER

1. Instituto de Ciencia y Tecnología de los Alimentos de Entre Ríos – ICTAER (UNER-CONICET) 2. Facultad de Bromatología – Universidad Nacional de Entre Ríos

INTRODUCTION & AIM

Agri-food industries generate waste that constitutes an environmental problem. These wastes have strong potential to be used in different processes, such as the production of new products, adding value to products, and the recovery of altered The objective of this work was to develop a snack with an



EJULI	

NUTRITION FACTS								
Serving size: 20 g		Units per serving: 5 snacks						
	Amount	Amount	Daily Value*					
	per 100 g	per serving	(%)					
Calories	478.7 KJ	95.7 KJ	4.8					
Total fat	22.3 g	4.5 g	8.1					
Sodium	44.8 mg	9.0 mg	0.4					
Total carbohydrate	47.7 g	9.5 g	3.2					
Fiber	13.7 g	2.7 g	11					
Proteins	21.8 g	4.4 g	5.8					

LOW

SODIUM

HIGH PROTEIN



Attribute intensity an preference level test

Attributes	Attribute intensity level (%)			Attribute preference level (%)				
	Too little	Just	Too much	Dislike	Dislike a little	Neither like nor dislike	Like a little	Like
Color	21.6	66.2	12.2	2.7	5.4	28.4	31.1	32.4
Aroma	13.5	59.5	27.0	5.4	17.6	20.3	17.6	39.2
Texture	43.2	45.9	10.8	4.1	25.7	24.3	21.6	24.3
Taste	21.6	45.9	32.4	5.4	9.5	18.9	31.1	35.1

CONCLUSION

This product could be an interesting alternative as a replacement for typical snacks due to its interesting nutritional contribution. The developed product was well accepted by consumers, this is a very positive aspect if one considers that it was developed from wastes. The development of this snack could contribute to the reduction of the negative environmental impact caused by agro-industrial waste.