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Analysis of chemical, physicochemical and sensorial properties of healthy cocoa cream formulated with sweet potato (*Ipomoea batata*) and house cricket (*Acheta domesticus*) flour

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OBJECTIVE

The aim of this work was to determine the chemical composition, the physicochemical and sensorial properties of a healthy cocoa cream elaborated with sweet potato and house cricket flour.

MATERIALS AND METHODS





CCC	CCHC
65	55
15	15
10	10
5	5
0	10
	651510

Values expressed as g/100 g; CCC: Cocoa Cream Control; CCHC: Cocoa cream with cricket

Moisture, proteins, fat,

INTRODUCTION

Sweets are the most commonly consumed snacks around the world. In this sense the food industry is focused designing foods with reduced and high protein sugar content. In this context, cricket powder may be used as ecofriendly sustainable and protein-rich additive



Ash, carbohydrates

Color, texture, pH,

Aw

Sensorial Analisys

Hedonic assay

RESULTS AND DISCUSSION

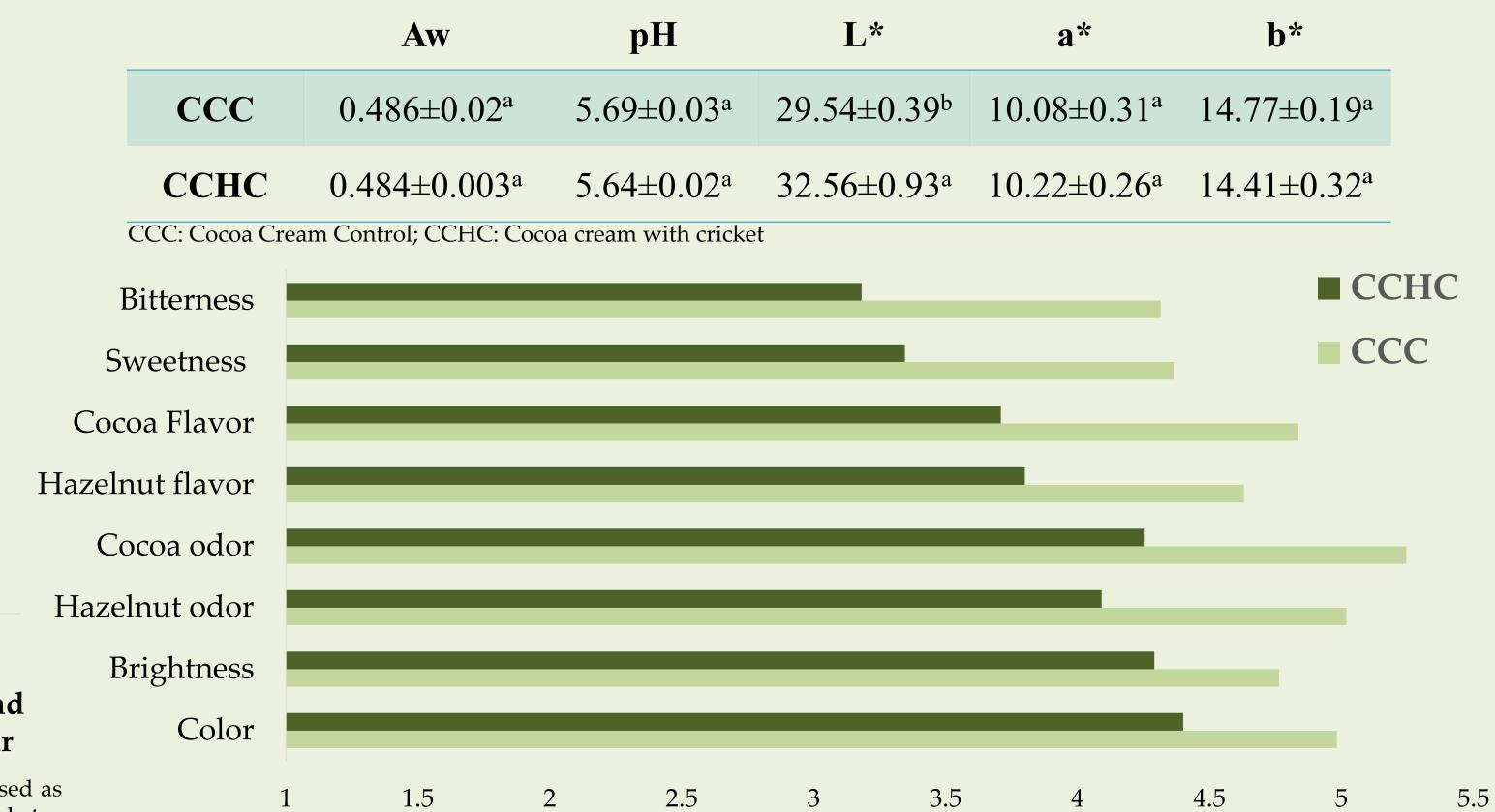
Chemical composition of cocoa cream and cocoa cream added with house cricket flour

Chemical composition

	Moisture	Proteins	Fat	Ash	Carbohydrates
CCC	57.23±0.84 ^b	4.81±0.23 ^b	9.05±0.52 ^b	2.17±0.09b	26.74±0.11a
CCHC	52.23±0.63a	11.64±0.36a	12.94±0.39a	2.37±0.06a	20.82 ± 0.16^{b}

Values expressed as g/100 g; CCC: Cocoa Cream Control; CCHC: Cocoa cream with cricket

Physico- Chemical composition of cocoa cream and cocoa cream added with house cricket flour



Sensorial analysis of Cocoa Cream and cocoa cream added with house cricket flour

Textural properties of Cocoa Cream and cocoa cream added with house cricket flour

Firmness values expressed as kg; Work of shear values expressed as

kg·s. CCC: Cocoa Cream Control; CCHC: Cocoa cream with cricket

work of shear

CCHC



Firmness

0



