

BULLETIN - ABA: ARQUIVOS BRASILEIROS DE ALIMENTAÇÃO

SUBJETCS

Child Feeding;
Hydrocolloids;
Native Lactic Bacteria;
Consumer Expectation;
Green Banana biomass;
Alimentary Bar;
Non-alcoholic Drinks;
Gastronomic Tourism;
Microbiological Analysis.



FEATURED ARTICLES



Infant feeding in the last ten years in Brazil: a systematic review

This article addresses the theme of infant feeding and its relationship with studies in the health area. The material emphasizes the worrying prevalence of consumption of industrialized foods, rich in calories and additives, however, of low nutritional quality. This practice is associated with the early appearance of diseases during childhood or later in adolescence and adulthood. The objective of the article is to deepen the knowledge about the transformation process in infant feeding. (TEODOROSKI; MARCOS; PELAEZ; DAVIES, 2018).

The use of hydrocolloids to prepare panna cotta

The work presents a focus on the use of multifunctional gelling agents that play a fundamental role in the structuring of desserts. Specifically, the replacement of gelatin by other gelling and thickening agents in various gastronomic productions stands out, with a special focus on panna cotta. The material points out that this replacement remains a current challenge for professionals working in the kitchen and confectionery areas. (AMARAL; SOUTHGATE, 2018).



Viability of commercial and autochthonous strain of *Lactobacillus rhamnosus* in caprine milk drink with potentially probiotic grape juice



The article seeks to develop a goat fermented milk drink added to whole grape juice using two strains of *Lactobacillus rhamnosus*, one commercial and the other native, isolated from artisanal cheeses and selected for probiotic and technological properties. The research analyzed different sensory acceptability tests, evaluating the attributes of appearance, flavor, color, texture and overall acceptance. (DE BARCELOS; DE OLIVEIRA; DO EGITO; TEIXEIRA; SANTOS, 2018).



Effect of external attributes on acceptance of cashew nut beverage

This material aims to evaluate the influence of consumers' expectations in relation to information and nutritional, functional and compositional characteristics of a product based on cashew nuts and passion fruit juice. The results indicate that the product was well accepted by consumers, and the label played a significant role at the point of purchase, positively influencing consumers' decisions. (REBOUÇAS; RODRIGUES; LOPES; TINO; AGUIAR; DA PENHA, 2018).



Sensory evaluation of functional brigadeiro without lactose with carob powder (*Ceratonia siliqua* L.)

The article addresses the population's concern with food and the search for healthier foods. An example is the replacement of cocoa with carob powder, due to the presence of polyphenols and fibers, as well as green banana biomass, due to its resistant starch content. The work seeks to evaluate sensorially the suitability of the color and flavor of the lactose-free carob powder brigadeiro with green banana biomass and the intention of consumption. (COSTA; SILVA; NETO; PINHEIRO; MORAIS, 2018).



Elaboration of cereal bars with bacuri mesocarp, pulp and seed

The objective of the research is the elaboration of cereal bars using bacuri pulp, mesocarp and seed, in addition to evaluating the nutritional characteristics of the products obtained. The proposal for the full use of bacuri aims to add value to the fruit, resulting in products with higher nutritional quality. (PIRES; LIMA; SILVA; ARÉVALO-PINEDO, 2018).

Isotonic drink made on the basis of milk permeate and anthocyanin extract from jabuticaba peel

Results indicate that the permeate resulting from ultrafiltration of milk is a good source of water-soluble vitamins, while jabuticaba has a significant antioxidant capacity. Based on this, the article elaborates on a drink using the permeate and adding anthocyanin extracts from jabuticaba peel. The obtained results conclude that the permeate is an excellent base for isotonic drinks, allowing the use of natural dyes. In addition, the compounds present in jabuticaba can bring benefits to the health of consumers (A; VALENTE; FONTES; LOPES; STRINGHETA; FERREIRA, 2018).



Effects of jabuticaba fruit peels on the texture of dark chocolate bonbons

Currently, there is a great demand for chocolates with a higher cocoa content due to the presence of expressive concentrations of beneficial bioactive compounds. The study evaluated the effects of adding dehydrated jabuticaba peels on the instrumental texture of dark chocolate bonbons. The studies carried out revealed that the consistency of the samples was considerably influenced by the addition of jabuticaba peels, being more pronounced in the sample with a higher content of these peels. (FARINAZZI-MACHADO; MARI-NELLI; SILVA; ROCATTO; MOMESSO; MOMESSO; JEZUS, 2018).





Cultural and culinary paths: increase in the São Sebastião market for tourism and gastronomy

The article aims to value the traditional spaces of local gastronomy in the São Sebastião Market, in the state of Ceará. It proposes strategies for developing the region's tourist potential, highlighting the cultural and gastronomic richness that can be explored to provide an authentic and immersive experience in the local daily life. By including these spaces in tourist itineraries, it is possible to promote local cuisine and, at the same time, disseminate the benefits of tourism to the city of Fortaleza. (PEREIRA JUNIOR; SANTOS DE ANDRADE; MOTA, 2018).

What is the scope of the journal?

ABA: Brazilian Food Archives is a journal that publishes articles related to the large area of Food, Nutrition and Gastronomy, linked to Education, Health, Culture, Society and similar.

What topics does the journal publish?

Food and health, society and educational aspects in the field of food, health and citizen formation, technologies and education, cultural concepts, public policies in health and food, cultures and education in the context of food, anthropology of food, regionality and culture, hospital administration and nutrition, nursing and food, afro culture and food, religions and food.

What is the Qualis of the journal?

Qualis C (2017-2020).

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