Abstract

Pasta is a long life staple food in which quinoa inclusion may have an impact on food safety. In this work the composition (moisture, protein, fiber, carbohydrates, fat and ashes) and sensory profile (appearance, color, taste, flavor, texture and mouthfeel) were assessed for pasta with 10 and 30% substitution with Blanca Jericó and Facianar Aurora quinoa, using carboxymethylcellulose and pregelatinized corn starch as structure agents, showing a good nutritional and sensory quality.

Keywords
Starch, structure agents, food safety.