Abstract

The tocosh is an andean product made from native potatoes which go through a fermentation process of six months, after this period the tocosh is obtained and it is consumed in a traditional way as pudding. Due to the increasing interest of the Peruvian market to revaluate its andean products, this project aims to establish the technological and economic viability of the production and commercialization of an andean pudding made of tocosh, enriched with other andean ingredients such as maca, quinoa and milk.

Keywords

Tocosh, fermented potatoes, pudding, alternatives desserts, quinua, maca.