

ELABORATION OF A VEGETARIAN HAMBURGER BASED ON PURIFIED TARA GERM "TARA PROTEIN"

I. OBJECTIVES

Make a vegetarian hamburger partially replacing with purified tara germ at different concentrations.

II. INGREDIENTS AND FORMULATION

INGREDIENTS	T.P 18%(*)	T.P 24%	T.P 30%
	SAMPLE 1 (g)	SAMPLE 2 (g)	SAMPLE 3 (g)
• Integral rice	137.50	123.75	110.00
• Purified tara germ "tara protein"	50.00	65.00	80.00
• Chopped onion	22.00	19.25	19.01
• bread crumbs (gluten free)	20.19	19.25	18.94
• Chopped paprika	16.56	19.26	19.25
• sugar	5.01	5.01	5.01
• chopped parsley	6.74	6.46	5.78
• Soy sauce	5.01	5.01	5.01
• Olive oil	4.02	4.02	4.02
• Salt	3.00	3.00	3.00
• Oregano	1.79	1.79	1.79
• Minced garlic	2.01	2.01	2.01
• Ground cumin	0.61	0.61	0.61
• Ground pepper	0.61	0.61	0.61
total (g)	275.00	275.00	275.00

* percentage of purified tara germ "tare protein" added to each formulation

III. UTENSILS AND IMPLEMENTS

- Bold 1
- Spoons of 10 ml
- Teaspoons of 5 ml
- Pots
- Analytical balance

IV. ELABORATION PROCEDURE

- In a bowl we put 1 1/2 cups of boiled water, once this boil is added 1 cup of brown rice. Boil for 30 minutes until the rice is properly grained which will be reserved for the formulation
- Finely chop the onion. 1 cloves of garlic, 1 pepper and parsley which will be reserved for the formulation.
- In a previously washed and disinfected bowl, all previously described ingredients will be placed, these will be mixed manually. Until our hamburger takes a consistency.
- In a pan previously washed and disinfected, proceed to place 2 tablespoons of vegetable oil.
- When the oil is hot we place OUR VEGETARIAN burgers on the pan.
- Let cook (without touching or moving) until the bottom is well browned and crispy.
- Finally we turn the burgers and cook until they brown on the other side.

V. CONCLUSION

- The vegetarian hamburger was made by partially replacing it with purified tara germ at different concentrations, which presented a good consistency and flavor.

It is recommended to use a percentage of purified tara germ that is in a range of 25 % to 30% in order not to alter the characteristic flavor of a vegetarian hamburger.

VI . SENSORY EVALUATION

The 3 samples of hamburgers partially substituted with purified tara germ "tara protein"

Were evaluated sensually, which were evaluated taking into account 3 parameters (texture, smell and taste), for which 6 duly trained panelists participated, which qualified with a score between 1 and 5, As shown in table number 1, sample 3 was the highest score, being the one that had the highest acceptance and pleasure among the panelists.

PANELIST	SAMPLE 1			SAMPLE 2			SAMPLE 3		
	FLAVOR	TEXTURE	SMELL	SABOR	TEXTURE	SMELL	SABOR	TEXTURE	SMELL
leslie	4	4	5	2	3	4	3	3	4
marco	3	4	4	2	3	4	4	4	4
jhonatan	3	3	4	4	4	4	5	5	4
franco	3	3	5	3	3	4	4	4	4
flavio	4	4	5	3	4	3	4	4	4
alvaro	4	4	5	3	3	3	4	4	5
subtotal	21	22	28	17	20	22	24	24	25
total	71			59			73		

Tabla 1 SENSORY EVALUATION

VI. ANNEXES



Fig. 1 supplies



Fig. 2 finished product



Fig. 3 frying process



Fig. 4 product to consume