

# Babassu

With the growing interest in typically Brazilian plant-based foods, babassu can potentially be the highlight of Maranhão's flavor.

With the support of The Good Food Institute Brasil, Dr. Guilhermina Maria Vieira Cayres Nunes, from EMBRAPA Cocais, developed a plant-based burger based on babassu in cooperation with local communities of **female coconut openers**.

Although coconut openers already produce various babassu-based products such as bread, cakes, cookies, and ice cream in the Maranhão Amazon region, the challenge was **to use the by-products** generated in these productions. The development of the babassu burger appears as an opportunity to reverse this reality, taking advantage of babassu by-products and attracting new consumers through an alternative that not only satisfies the taste but also preserves the **socio-cultural identity of the region**.

## The process:

- The development process took place in training workshops with the openers, promoting the **exchange of knowledge** between local communities and the technical team, together improving the formulation of the plant-based burger;
- The final recipe, made with the by-product of extracting milk from babassu almonds, banana peel, beans, and seasonings easily accessible by traditional communities, **stood out for its accessibility and full use of the ingredients**.

## Results:

- The babassu-based burger had 13.17% **protein**, a concentration similar to that of other plant-based burgers currently available on the market;
- On a 9-point scale, the burger sensory analysis scored 7 for aroma, 6 for color and flavor, and 5 for texture. From 1 to 5, the product reached 5 in **purchase intention**;
- In addition to the **affordable price and year-round availability**, this formulation also uses food in its entirety, **taking advantage of waste from other processes** – the banana peel comes from the production of babassu ice cream, and the ingredient of babassu almonds is a by-product of the production of plant-based milk;
- A community of coconut openers adopted the technology and is producing and selling the babassu burger in open-air markets, generating a **50% increase in this community's income**.

## Invest in the project

The following steps include:

- a detailed economic and financial viability analysis in partnership with women in the community agroindustry, aiming to ensure a sustainable business model;
- In addition, it is planned to carry out an exchange with other community business experiences on socio-biodiversity in the Amazon;
- Mentoring will be essential to define the business model and commercialization strategy, driving growth and market insertion;
- At the same time, studies will be carried out to improve the texture of the food, with laboratory and sensory analyses to guarantee the quality of the final product;
- A total cost of **220,000 BRL** is estimated for these stages, excluding investments in infrastructure;
- This project represents a unique union between technological innovation and social impact. By collaborating with coconut breakers and exploring local biodiversity, a new babassu-based product was created, and **economic opportunities for extractive communities**, promoting environmental preservation in the region.

## Interested?

Then, find out more details about the research:

[Access ↗](#)

To support and invest in the continuity of the project, contact our team by e-mail:

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Presented by:

