



# Pequi

Due to pequi considerable lipid, fiber, and protein content, the native fruit has excellent potential as an alternative raw material in producing plant-based meats alternatives.

With the support of The Good Food Institute Brasil, Dr. Ana Erbênia Pereira Mendes, from the Federal University of Ceará, developed a **plant-based meat** substitute using the **peel, pulp, and almonds of the pequi**.

Flour was produced from the fruit's peel. After a process to neutralize the bitterness, it was mixed with the pulp and almonds, enriching the meat substitute **with flavor, texture, and essential nutrients**.

## Pequi peel flour:

- Contains a **high level of dietary fiber**, 60.78%; 49.07% of which is insoluble fiber;
- Has **good emulsifying and gelling capacity**, contributing to a uniform and soft texture in meat analogs;
- Has good **foaming capacity**, ideal for preparing aerated vegan products such as mousses, soufflés, and meringues.

## Pequi-based meat:

- Presents **nutritional value** close to similar products already available on the market;
- **Passed sensory tests** in the form of **coxinha and vegetarian burgers**;
- Holds the potential to be sold separately or as a filling for savory snacks, pasta, quiches, lasagna, and much more.

## Invest in the project

Continued research promises significant advances, driving improvements in outcomes and opening new opportunities for innovation. The following steps include:

- Stability, aminogram, and mineral tests on the developed products;
- Development of new frozen preparations and their sensory evaluations;
- Improvement of the process of obtaining flour from the pequi peel for sensory improvement and its application in new preparations;
- And finally, interconnecting the production chain with the customer to commercialize the products developed.

## 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:

