

## **Determination of hydrocyanic acid and characterization of cassava flours (*Manihot esculenta crantz*) produced in quilombolas communities of Pará.**

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Cassava has an important role in the diet, due to its high-energy content and potential source of carotenoids. Cassava flour is one of the main cassava products commonly used in the North and Northeast regions as food and is a food composed of carbohydrates, having a high content of starch, fiber and some minerals such as potassium, calcium, phosphorus, sodium and iron. The aim of this study was to characterize the flour produced in the main quilombola communities in the municipality of Salvaterra, Marajó Island, Pará. Pau Furado, São Benedito da Ponta, Bacabal and Vila União. Cassava flour was analyzed for moisture, total acidity, pH, ash, water activity, colorimetric, cyanide content, lipids and microbiological aspects. The values of moisture and water activity in the flour samples showed significant differences ranging from 5.5 to 7.9% and from 0.62 to 0.65, respectively. The L\* component in the color analysis ranged from 75.83 to 81.92. The total cyanide values of the flours ranged from 0.07 to 0.64 mg HCN / g. The lipid content of the samples ranged from 0.45 to 1.19%. Microbiological tests were performed and the results indicated the absence of total coliforms. It's was concluded that the cassava flour was outside the standards required by the national legislation for titratable acidity and ash, except for the moisture content, which is in accordance with the legislation for all samples. The analyzed flours presented similar contents when compared to studies by other authors for pH, lipids,  $a_w$  and chromaticity and lower values for total cyanide. The cassava flour samples produced in quilombola communities were within acceptable standards for microbiological contaminants, which shows that they were produced in accordance with microbiological quality parameters.

**Palavras-chave:** Qualidade de Alimentos; Hydrocyanic acid; Cassava flour; Food safety; Amazon.