**Consumer Acceptance of Resveratrol-Loaded Crackers and Cookies Aiming at Functional Food**

**Development.**

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Micro-nano encapsulation can play an important role in flavour masking of bioactives, thus proving fundamental in the development of functional food ingredients. The development of functional foods using emulsified resveratrol, was the main goal of this work, via the assessment of the impact of resveratrol addition and its consumer acceptance. High-speed homogenization/ultrasonication was used to produce the resveratrol-loaded emulsions. Functional snacks (crackers and cookies) were developed by using 4 mg of resveratrol/g were with either resveratrol-loaded emulsions or free resveratrol. Results showed an increase in dough elasticity and a decrease in dough consistency due to the incorporation of emulsified resveratrol. Reference and non-encapsulated samples had small visual differences regarding colour. Cookies and crackers loaded with resveratrol-emulsion displayed textural differences, with a decrease in hardness for the cookies, and an increase in hardness for the crackers.

To assess the organoleptic impact of the addition of resveratrol on the cookies and crackers, over one hundred volunteers participated in a sensory analysis. The reference samples were the best-rated samples for both products, followed by the emulsion-loaded sample and the unencapsulated resveratrol-loaded sample. A sharp increase in bitterness was seen in the unencapsulated resveratrol-loaded and emulsion-loaded samples when compared to the reference, especially for the unencapsulated resveratrol-loaded products. Thus, it was possible to obtain a small positive impact of the encapsulation of resveratrol versus the unencapsulated resveratrol. Still, resveratrol's impact is still felt and further progress needs to be achieved to obtain higher consumer acceptance of resveratrol-loaded functional products.