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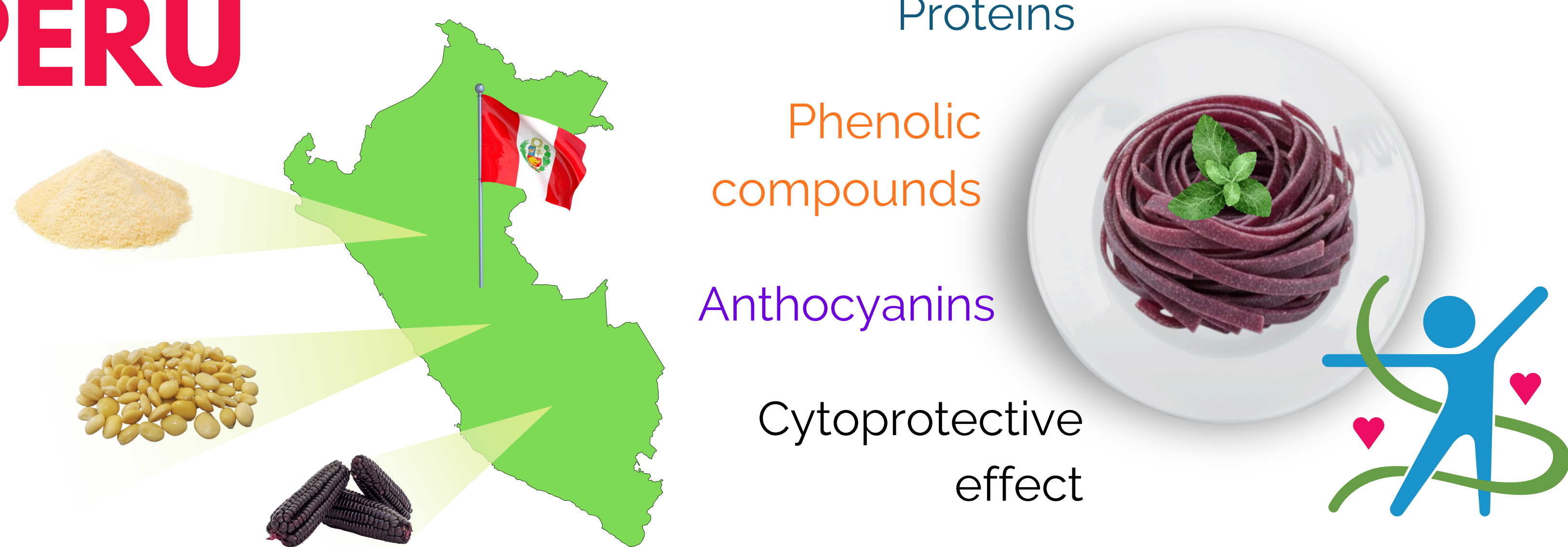
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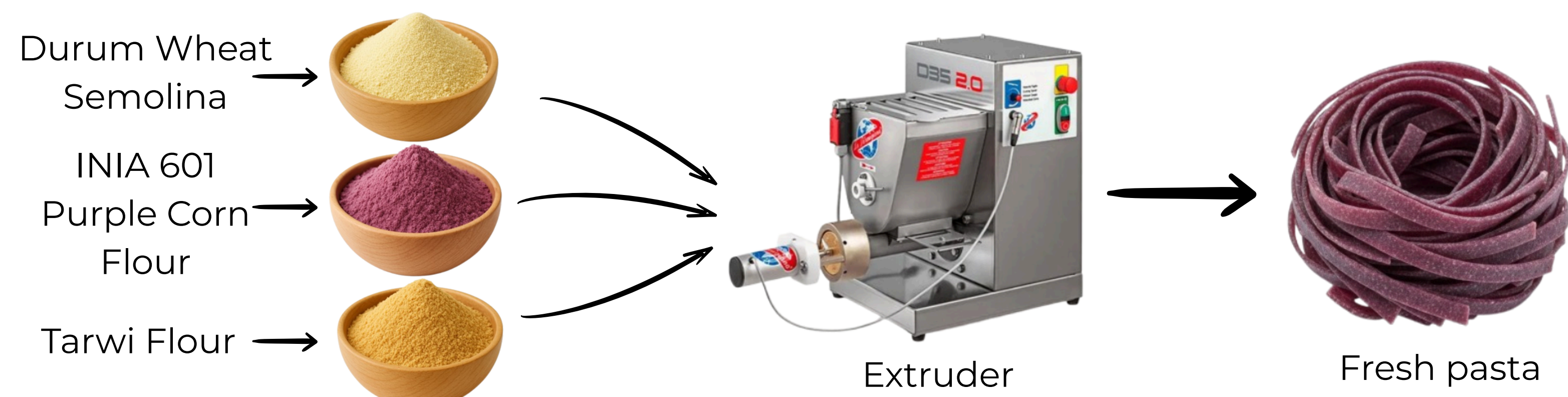
INTRODUCTION

Pasta is an inexpensive food that is consumed on a large scale and constitutes an important part of the human diet, as it mainly provides carbohydrates and limited amounts of other macronutrients (Islam et al., 2025). These products can be used as a vehicle to incorporate plant proteins and antioxidant pigments (Abedanpour et al., 2025).

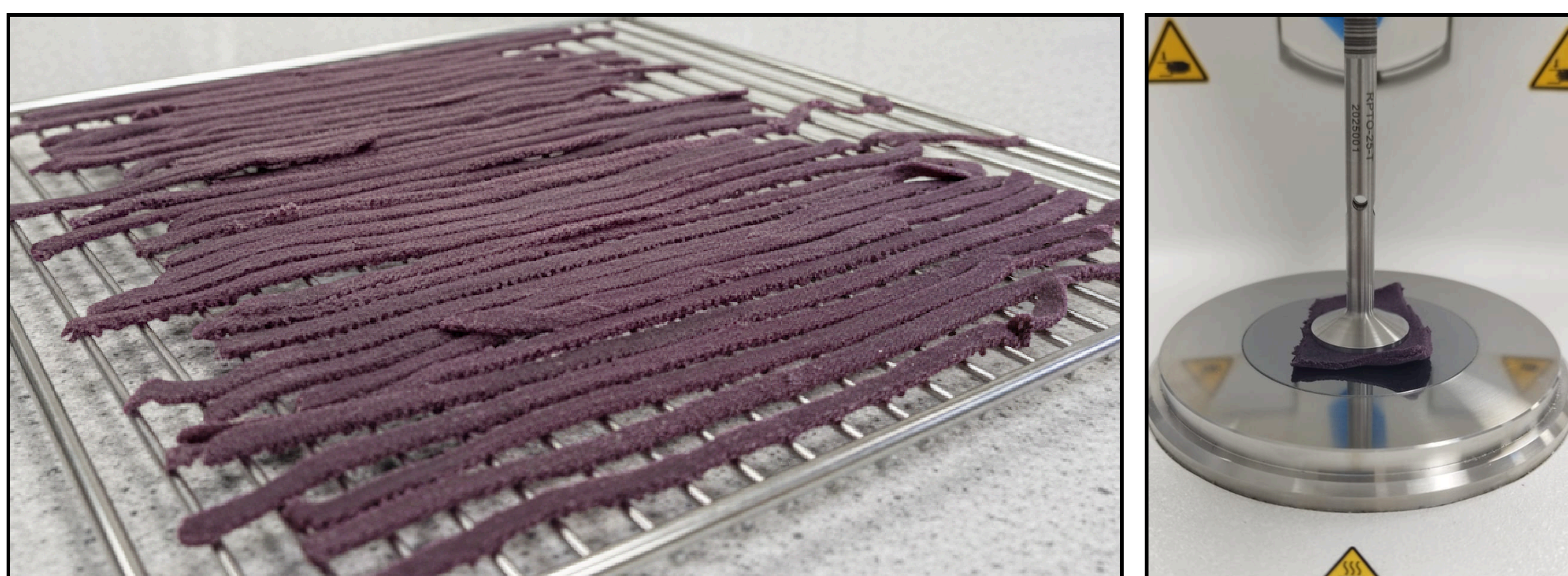
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MATERIALS AND METHODS



The theoretical chemical composition of the pastes was determined based on the composition of the raw materials following AOAC (2000) methodologies:



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RESULTS

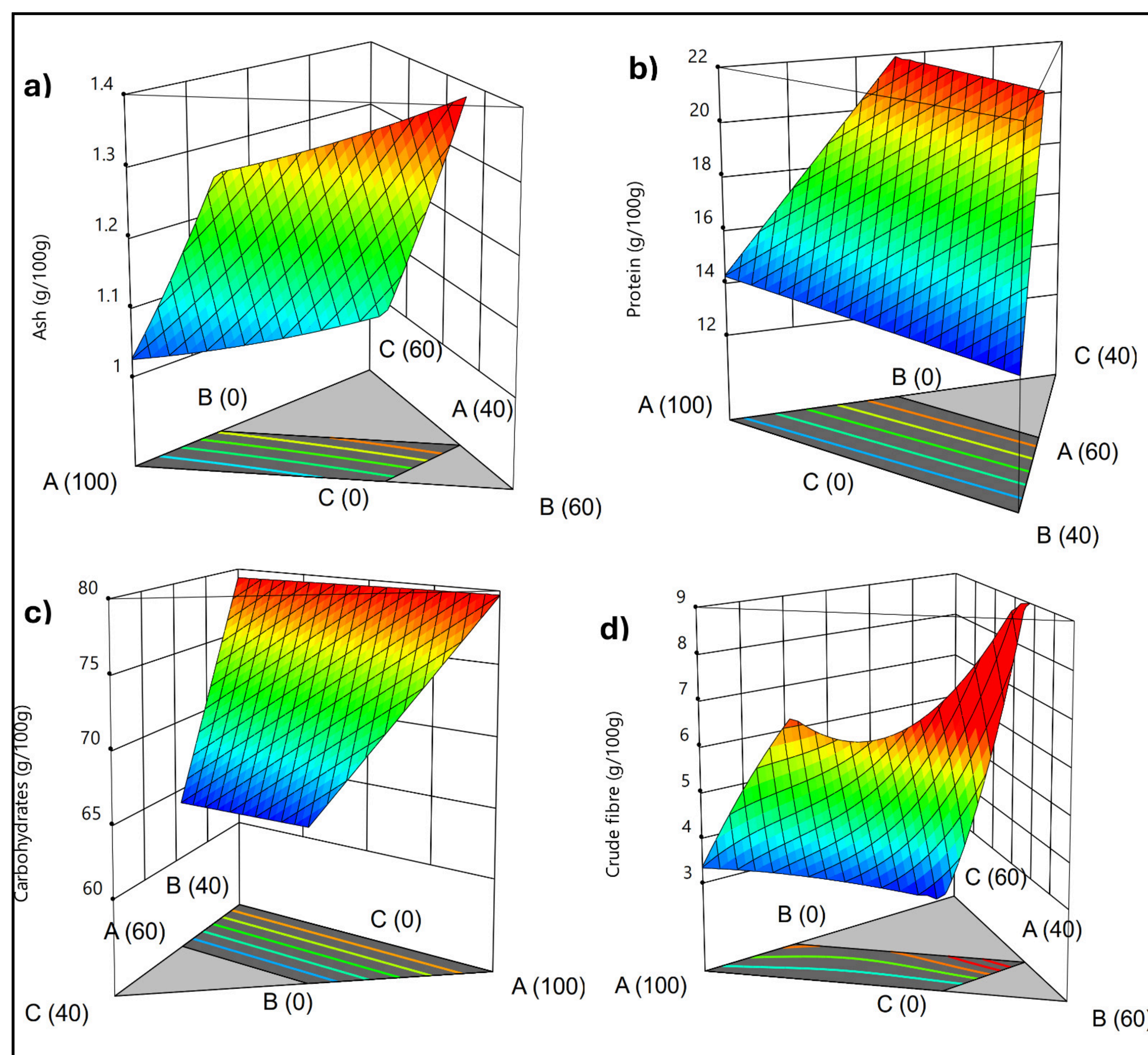
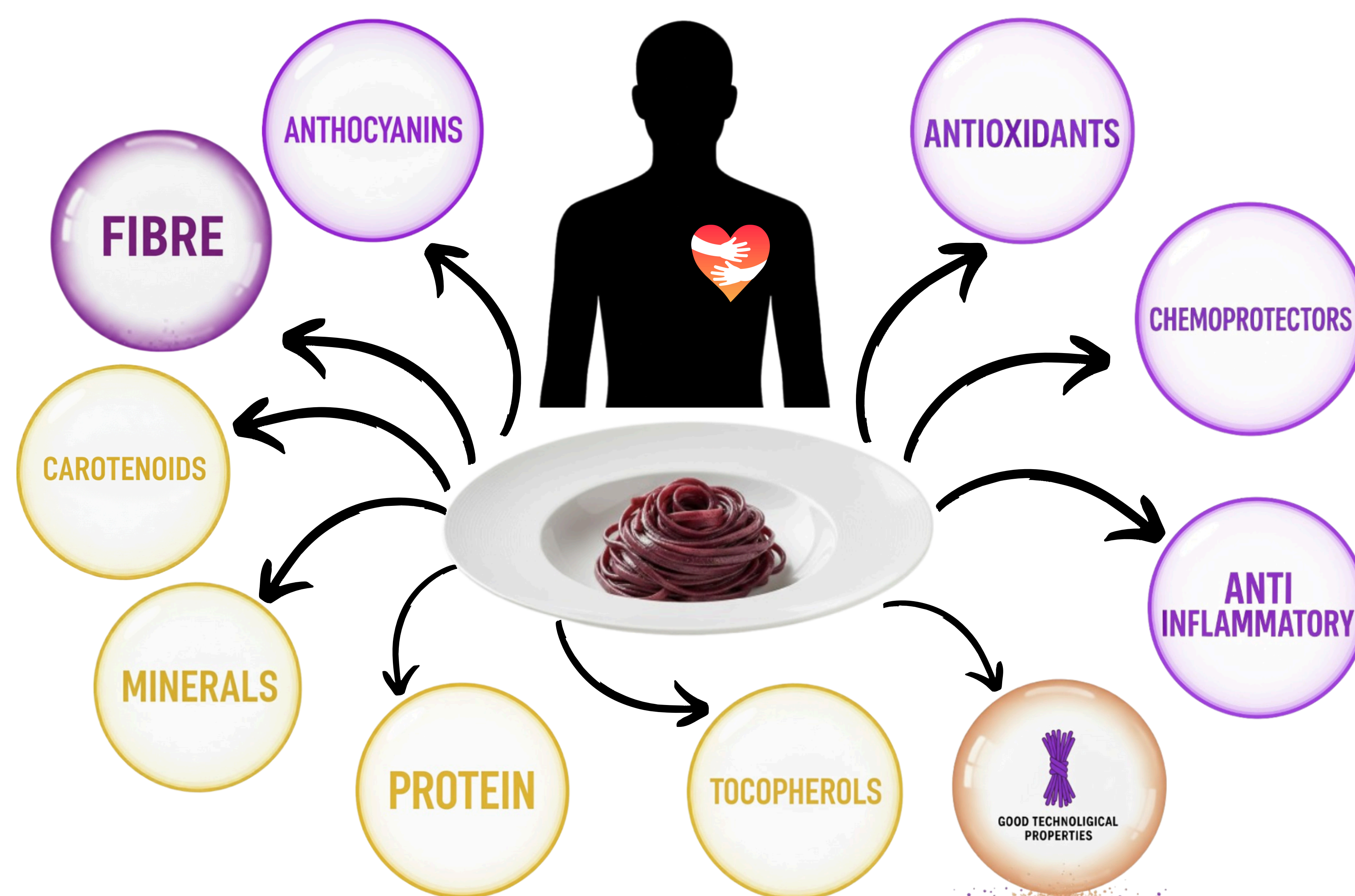


Figure 1. Plot of the chemical composition of wheat-based pastas (A) enriched with purple corn (B) and tarwi (C), a) mineral, b) protein, c) carbohydrates, and d) crude fibre graphs.



CONCLUSIONS

A paste rich in antioxidants and proteins was developed using anthocyanins. The results show linear and special quadratic cubic behaviours in the analysed components. The mixture of purple corn and tarwi produced reductions in carbohydrates and large increases in crude fibre. In addition, tarwi was the component that contributed to the large increases in protein.