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Preparation and Quality Evaluation of Banana Blossom Flour Incorporated Biscuits

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ABSTRACT

The main aim of this study was to prepare biscuit with the incorporation of Banana Blossom Flour and to perform its sensory as well as physicochemical analysis. The wheat flour and banana blossom flour were mixed with variation at the proportion of 95:5, 90:10, 93:7, 100:0, 87:13, 85:15 and 80:20 labeled as samples A, B, C, D, E, F and G respectively, while sugar (30 g), fat (20 g), SMP (4 g), Baking powder (2.2 g), salt (0.3 g) and water (20 g) were kept constant for every formulation. The fat and SNF of SMP was found to be 0 and 94±0.25 respectively. The moisture content of sugar used was found to be 0.16±0.01. Sample 'C' was considered best as per the acceptability by panelists and had crude fibre (%), calcium content (mg/100 g), potassium (mg/100 g), sodium (mg/100 g), crude protein (%), and carbohydrates (%) of 14.42±0.41, 274±0.03, 443±0.30, 112±0.20, 3.22±0.02 and 67.72±0.35 respectively. Increase in fibre content and minerals were seen in best sample product with the incorporation of banana blossom flour.

Keywords: Banana blossom, Biscuit, Nutritional composition, Minerals, Sensory evaluation

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