

# Studies on utilization of guar gum (Galactomannan) as egg replacer in cake

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Guar gum successfully used as egg replacer in the cake. The effect of guar gum on the rheological properties of dough, physico-chemical properties of cake and sensory characteristics of finished product was studied. At all levels of replacement, there were increases water absorption from 61.8 to 63.5 per cent, lowered the dough development time from 6.30 to 5.30 min, increased gluten development, increased dough stability, increased break down time from 36.5 to 40.5 min, higher the mixing tolerance index from 50.1 to 54.6 BTU and increased the elasticity *i.e.* 71.6 to 74.6 BU of the dough. The external characteristics like colour of crust, symmetry, evenness, character of crust and aroma was improved linearly with increased the concentration of guar gum and also internal characteristics like colour of crumb, taste and texture was improved.

**Key Words :** Guar gum, Hydrocolloids, Tolerance index, Rheology, Symmetry

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