

Effect of orange peel powder incorporation on physical, nutritional and sensorial quality of biscuits

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Studies were conducted for incorporation of orange peel powder in biscuits. The orange peel powder was used in various proportion viz., 0, 5, 10, 15 and 20 per cent levels for incorporation in biscuits by replacing the maida. The orange peel powder and maida was analyzed for the proximate composition. The biscuits were prepared and were analyzed for its physical (diameter, thickness, and spread ratio), chemical (moisture, protein, fat, ash, fibre) and sensorial characteristics (appearance, colour, flavour, taste, texture). On the basis of overall sensory attributes, biscuits prepared with 10 per cent of orange peel powder were recorded higher acceptability as compared to other samples. It was also found that the spread ratio of the biscuits was decreased as the per cent of orange peel powder was increased. The increase in powder concentration, the protein, and fat content was decreased while the dietary fibre was increased. It was concluded that orange peel powder and refined wheat flour can be substituted upto 10 per cent in refined wheat flour to prepare orange peel powder without adversely affecting quality attributes.

Key Words : Peel powder, Sensorial characteristics, Spread ratio, Dietary fibres, Quality attributes

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