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## Preparation and evaluation of biscuit supplemented with potato flour

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## **S**UMMARY:

Preparation and evaluation of biscuit supplemented with potato flour was carried out with the objectives to formulate biscuit using potato flour in different proportions and to evaluate the sensory and physical characteristics of biscuits. Biscuits were prepared with partial replacement of wheat flour by potato flour at 10 per cent, 20 per cent, and 30 per cent supplemented with wheat flour. Physical characteristics of biscuit were done. Results of physical analysis showed that the weight, diameter, density spread factor of biscuits were decreased significantly with the increasing level of potato flour replacement up to 30 per cent biscuit. Thickness of biscuit increased slightly with the increasing level of potato flour replacement upto 20 per cent. On the other hand diameter of biscuits and spread ratio are decreased as substitution level of potato flour increased in the baked samples and this may be due to the higher water holding capacity of potato flour. Moisture content of biscuits decreased with increasing the incorporation level of potato flour. Sensory evaluations of biscuit samples were evaluated. Sensory evaluation revealed that 10 per cent potato flour incorporation with wheat flour was found to be the most acceptable combination in biscuit making with respect to organoleptic qualities of biscuits.

**KEY WORDS**: Potato flour, Biscuit, Physical characteristics, Sensory evaluation

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