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Title: Formulation and Nutritional Quality of Extruded Weaning Food Supplemented with Whole Egg Powder

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Abstract: Sample of extruded high protein weaning foods were formulated at different ratios using blends of rice, soybean, carrot, whole egg and maltodextrin to achieve the desire level of protein. The extruded based on pre-roast mix of the raw seeds with whole egg and maltodextrin were developed and characterized in terms of the hot paste viscosity chemical and nutritional quality, amino acid composition, nitrogen solubility and sensory. Comparative evaluations of the three extruded products were undertaken on the commercial weaning food and the national standards of China GB 10770-1997. In general, the extruded products were found to have better nutritional quality as indicated by the high protein content 17.16, 18.38 and 18.05%, respectively for formulations TWF₁, TWF₂ and TWF₃ and quality. They had also excellent physical properties and sensory of the three local extruded weaning foods. However, the seeds treatment was found to reduce the quality characteristics of the extruded products.

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