

Related Links

- [Papers in Press](#) >
- [Current Issue](#) >
- [Archive](#) >
- [Search](#) >
- [Editorial Board](#) >

JUMP TO



American Journal of Food Technology 

Title: Effect of Incorporation of Sorghum Flour to Wheat Flour on Quality of Biscuits Fortified with Defatted Soy Flour

Author: [D. Mridula](#), [R.K. Gupta](#) and [M.R. Manikantan](#)

Source: American Journal of Food Technology 2 (5): 428-434, 2007

Abstract: Biscuits prepared from flour blends containing varying proportions of sorghum flour (0, 10, 20, 30, 40, 50 and 60%) and fortified with 5% defatted soy flour, were evaluated for different quality parameters. Spread ratio was decreased with increased proportions of sorghum flour in biscuits. Dough strength decreased but hardness, toughness, average breaking force and average breaking energy of biscuits increased ($p < 0.001$) with increased proportions of sorghum flour. L^* values decreased while a^* value increased ($p < 0.001$) with increased proportion of sorghum flour, resulting in the darkening of biscuit samples but on sensory evaluation, mean sensory scores for different level of sorghum flour incorporated biscuits fortified with 5% defatted soy flour, for all the sensory attributes, were more than the minimum acceptable score of 6 with highest overall acceptability at 10% sorghum flour level.

VIEW

- [:: Table of Contents](#)
- [:: Full Text](#)
- [:: Citation](#)
- [:: Quick Search in ASCI](#)

Find similar articles in ASCI Database
[Sorghum biscuits](#), [defatted soy flour](#), [spread ratio](#), [texture](#), [colour](#) and [sensory evaluation](#)