

Development and quality evaluation of jack fruit seed flour composite biscuit

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ABSTRACT : Jackfruit seed flour enriched biscuit was developed and analyzed for its quality. JSF was incorporated at varied levels from 0-70% of the composite flour. Moisture content of the biscuits slightly increased slightly over the storage period. Fat, ash and protein content of the jackfruit seed flour composite biscuits decreased slightly over the storage period. Scores for the sensory i.e., color, appearance, taste, flavor and texture of the biscuits slightly decreased during storage period. The overall acceptability of biscuits with jackfruit seed flour below 50% was judged as very good. The 10-30% jackfruit seed flour incorporated biscuits were at par with control in respect to sensory qualities.

Key Words: Jackfruit seed flour, Biscuit and ambient storage.