

Effect of incorporation of flaxseed flour on the nutritional and sensorial quality of biscuit

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Biscuit were prepared at different concentration flaxseed flour 0 per cent (control), 5 per cent, 10 per cent and 15 per cent. Effects of incorporation of flaxseed flour on physicochemical and sensory characteristic of the biscuit were evaluated. In the present research among the entire formulation sample T₂(10%) flaxseed flour had good colour, appearance and texture. It almost contained moisture (2.68%), ash (2.1%), fat (22.88%), protein (12.18%), crude fibre (0.52%) and this sample scored well in sensory evaluation.

Key Words : Flaxseed flour, Wheat flour, Sugar, Biscuit, Sensory parameters

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