

## Studies on incorporation of potato flour on the physical properties and acceptability of chapathi and butter biscuits

BHARATI C. MIRAJKAR, S. JAYASHREE, M.V. MUNISWAMAPPA,  
T. NARAYANASWAMY AND H. SHOBHA

The present study was concerned with the incorporation of various proportions of potato flour in chapathi and butter biscuits. Potato flours were prepared by drying the potato slices treated with potassium meta-bisulphite and without pretreatment. Four substitution levels of potato flours from 7.5 g to 15.0 g were used in the formulations of chapathi in conjunction with wheat flour, salt, baking powder and water. Chapathies were prepared with potato flour without pretreatment and blanched plus potassium meta-bisulphite (KMS) treated sample of potato flour. The three substitution levels of potato flours from 15g to 25g were used in the formulation of butter biscuits in conjunction with maida flour, margarine, sugar, cardamom flavour and soda. The study revealed that chapathi prepared at 15 per cent potato flour and biscuits prepared at 30 per cent potato flour had most suitable baking properties among different proportions. The statistical analysis of sensory evaluation data indicated that the chapathi and biscuits prepared with potato flour prepared by blanching, treated with KMS were ranked better and were more acceptable than those made from incorporation of potato flour without pretreatment.

**Key Words** : Potato flour, Blanching, Baking, Chapathi, Butter biscuits

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MEMBERS OF RESEARCH FORUM

**Author for correspondence :**

**BHARATI C. MIRAJKAR**, Department of Food Science and Nutrition, College of Agriculture, HASSAN (KARNATAKA) INDIA

Email: [bharatitnswamy@gmail.com](mailto:bharatitnswamy@gmail.com)

**Associate Authors' :**

**S. JAYASHREE**, Department of Food Science and Nutrition, College of Agriculture, HASSAN (KARNATAKA) INDIA

**M.V. MUNISWAMAPPA**, Department of Statistics, College of Agriculture, HASSAN (KARNATAKA) INDIA

**T. NARAYANASWAMY**, Department of Agricultural and Food Engineering, College of Agriculture, HASSAN (KARNATAKA) INDIA

**H. SHOBHA**, Department of Food Science and Engineering, College of Agriculture, HASSAN (KARNATAKA) INDIA

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