

Quality attributes of cookies from banana centre core flour incorporated in wheat and refined flour

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Banana centre core which is a by product and a waste in banana plantations is high in fibre content and has various health benefits. In this study, an attempt was made to incorporate banana centre core flour with wheat and refined flour at 5, 10 and 15 per cent levels for preparation of cookies. Effect of banana centre core flour incorporated was evaluated based on the physical properties and sensory evaluation of cookies prepared. In the case of cookies prepared with banana flour blended with refined flour, there was no much difference in taste and texture as revealed by sensory scores. However, in the case of cookies prepared with banana centre core flour and wheat flour, the overall acceptability of 10 and 15 per cent incorporation of banana centre core flour was at par. It was seen that there is a decline in spread factor of cookies with increase in levels of incorporation of banana centre core flour.

Key Words : Banana centre core flour, Cookies, Physical attributes, Sensory evaluation

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