

# Development and quality evaluation of bagasse fibre mixed jaggery based cookies

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Cookies were made using whole wheat flour, bagasse and jaggery in the ratios of 100:0:25, 97:3:25, 98:2:30 and 97:3:30. It was found that water absorption and swelling power increased while bulk density, solubility index and dispersibility decreased with increase in bagasse quantity. Physical evaluation showed that there was no change in diameter and spread ratio of cookies. However, hardness and strength of cookies increased with increase in bagasse and jaggery quantity. The results of the chemical analysis showed that the moisture content of the cookies ranged between 4.81–7.57%, ash content 1.43–1.59%, crude fibre 1.53–4.78%, protein content 11.04–13.99%, peroxide value 1.40–1.63 and carbohydrate 49.38–53.18%. Data obtained from the sensory evaluation indicated that the mean scores for appearance, taste, crispiness, colour, texture, flavour and overall acceptability were higher for cookies containing 97:3:30 ratio and highest mean scores for all the parameters assessed were significantly different ( $p > 0.05$ ) from the control (100:0:25). It may, therefore, be concluded that cookies prepared from the formulation comprising wheat flour, bagasse and jaggery in the ratio of 97:3:30 is the best and has a great commercial potential.

**Key Words :** Cookies, Bagasse, Jaggery, Fibre

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