

Incorporation of manila tamarind (*Pithecellobium dulce*) pulverize as a source of antioxidant in Muffin cake

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In recent times it human health has assumed an unprecedentedly important status. A new diet-health paradigm is evolving which places more emphasis on the positive aspects of diet. Foods have now assumed the status of 'functional' foods, which should be capable of providing additional physiological benefit, such as preventing or delaying onset of chronic diseases, as well as meeting basic nutritional requirements in form of phytochemicals or antioxidants. Epidemiological studies have consistently shown that phytochemicals in fruits and vegetables have attracted a great deal of attention mainly concentrated on their role in preventing diseases caused as a result of oxidative stress. Keeping this view the present investigation was carried out enhance the value of muffin cake by incorporating Manila Tamarind (*Pithecellobium dulce*) as a source of antioxidants. The pulverize was incorporated in 10, 20, 30, 40 and 50 per cent and the developed muffin cake were subjected to sensory analysis and best acceptable muffin cake were nutritionally analyzed.

Key Words : Manila tamarind, Oxidative stress, Phytochemicals, Antioxidants, Phenols

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