



RESEARCH PAPER

Utilization of orange (*Citrus sinensis*) peel powder as a source of dietary fibre and its effect on the cake quality attributes

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Abstract : Studies were conducted for incorporation of orange peel powder in cake. The orange peel powder was used in various proportion viz., 0, 5, 10, 15 and 20 per cent levels for incorporation in cake by replacing the maida. The orange peel powder and maida was analyzed for the proximate composition. The cakes were prepared and were analyzed for its physical (specific volume, volume and weight), chemical (moisture, protein, fat, ash, fibre) and sensorial characteristics (appearance, colour, flavour, taste, texture). On the basis of overall sensory attributes, cakes prepared with 10 per cent of orange peel powder were recorded higher acceptability as compared to other samples. The increase in powder concentration, the protein and fat content was decreased while the dietary fibre was increased. It was concluded that orange peel powder and refined wheat flour can be substituted upto 10 per cent in refined wheat flour to prepare orange peel powder without adversely affecting quality attributes.

Key Words : Orange peel powder, Sensory evaluation, Quality attributes

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