

Textural studies of soy-jambul seed powder fortified biscuits

■ M. M. PATIL AND S. B. KALSE

SUMMARY : The texture of food is one of the most challenging areas of food characteristics and main quality parameter affecting food preference. Therefore, the developed biscuits of compositions 60 per cent maida + 34 per cent soy flour + 6 per cent jambul seed powder for A₁, 60 per cent Maida+ 32 per cent soy flour + 8 per cent jambul seed powder for A₂ and 60 per cent Maida+ 30 per cent soy flour+ 10 per cent jambul seed powder for A₃ were allowed to texture profile analysis and their textural properties were compared with the control biscuit having 60 per cent Maida and 40 per cent soy flour obtained from the local market. Biscuit sample A₂ were found firm and crunchiness or crispier than other combinations.

How to cite this paper: Patil, M.M. and Kalse, S.B. (2011). Textural studies of soy-jambul seed powder fortified biscuits, *Internat. J. Proc. & Post Harvest Technol.*, 2 (1) : 52-55.

Research chronicle : Received : 28.04.2011; Sent for revision : 20.05.2011; Accepted : 27.05. 2011

KEY WORDS : Textural properties, Soy-biscuit

The texture refers to the structure and arrangement of particles in a substance. It encompasses all properties of foods which are perceived by kinesthetic and tactile senses of mouth. It is of topmost importance for palatability of food and an important attribute in that it affects processing and handling, influences food habits, and affects shelf-life and consumer acceptance of foods. Firmness, hardness or softness are textural properties that are generally on the same property spectrum. Firmness is the most commonly evaluated characteristic while determining biscuit texture. Depending upon the type of test conducted, firmness of biscuits can be obtained by measuring hardness, fracturability and work of shear (Stable Micro Systems).

Hardness is defined as the maximum peak force during the first compression cycle (first bite) and has often been substituted by the term firmness. Units are kg, g or N. Depending on different tests; it can also be measured as area under the curve (kg m) or first peak force (kg). Fracturability is a parameter that was initially called brittleness. The factor that helps determine fracturability is

the suddenness (*i.e.* the distance at fracture) with which the food breaks. Sometimes it can also be given by linear distance. The linear distance function calculates the length of an imaginary line joining all points in the selected region. The greater the linear distance value the easier the sample is fractured.

Texture profile analysis (TPA):

The texture analyzer (TA) was a microprocessor controlled texture analysis system, which could be interfaced to a wide range of peripherals, including PC-type computers. The texture analyzer measured force, distance, and time in a most basic test, thus providing three dimensional product analyses. Forces could be measured against set distances and distances may be measured to achieve set forces. The probe carrier contained a very sensitive load cell. The TA-XT plus load cell had mechanical overload. The analyzer was linked to a computer that recorded the data via a software program Stable Micro System Exponents software (Stable Micro Systems) (plate 1).

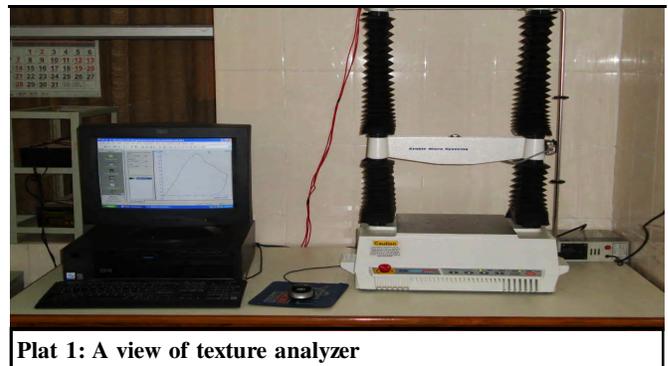
MEMBERS OF RESEARCH FORUM

Author for Correspondence :

M. M. PATIL, Department of Processing and Food Engineering, Maharana Pratap University of Agriculture and Technology, UDAIPUR (RAJASTHAN) INDIA
E.mail : patil.megha2@gmail.com

Coopted Authors:

S. B. KALSE, Department of Processing and Food Engineering, Maharana Pratap University of Agriculture and Technology, UDAIPUR (RAJASTHAN) INDIA
E.mail : sandeep.kalse@gmail.com



Plat 1: A view of texture analyzer