

Studies on development and quality evaluation of composite flour cookies

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The present investigation focuses on standardization the process for composite flour (Oat and wheat flour) cookies and its quality evaluation. Cookies were fortified with oat flour at 0, 20, 40, 60, 80 and 100 per cent level of incorporation. The product prepared was evaluated for colour, flavour, taste, texture, appearance and overall acceptability using semi-trained panel members on 9 point hedonic rating. It can be concluded that the oat flour can be used successfully in preparation of cookies at the replacement level of 80 per cent and 100 per cent levels without any undesirable changes in physical, chemical and organoleptic attributes of cookies.

Key Words : Composite flour, Oat cookies, Composite flour cookies, Diabetic cookies

How to cite this article : Katke, S.D., Pandhare, G.R. and Patil, P.S. (2018). Studies on development and quality evaluation of composite flour cookies. *Food Sci. Res. J.*, 9(2): 390-395, DOI : 10.15740/HAS/FSRJ/9.2/390-395. Copyright@ 2018: Hind Agricultural Society.

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