Quality characteristics of rusk prepared from soybean and oat based composite flour

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Present work have been undertaken to formulate and evaluate the qualities of composite flour based rusk incorporation with soybean and oat flour. The rusk is prepared from replacement with wheat flour. Five treatments were used with sample code T_0 (100:00:00), T_1 (90:05:05), T_2 (80:10:10), T_3 (70:15:15) and T_4 (60:20:20) *i.e.* 0, 5-5, 10-10, 15-15 and 20-20 per cent replacement of soybean and oat flour with wheat flour. The prepared composite flour based rusk was evaluated for its sensory acceptability using 9 point hedonic scale. It was found that treatment T_2 containing 10-10 per cent soybean and oat got the highest score as compared to other treatments. Hence, this proportion was used for further study of nutritional analysis and it's found better result in protein, fat, carbohydrate and fibre. It was concluded that from the research composite flour based rusk sample T_2 containing 80 per cent wheat and 20-20 per cent soybean and oat flour was most desirable in terms of sensory and nutritional quality profile.

Key Words : Composite flour, Protein, Soybean, Sensory evaluation, Rusk

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