

Sensory evaluation of biscuits supplemented with soy flour and jamun seed powder

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■ **ABSTRACT** : Protein fortification is an area of current interest because of nutritional awareness of consumers, government guidelines and changing demographics. Efforts were made to prepare biscuits having different combinations of jambul seed powder fortified with soy flour in order to enhance the sensory evaluation. The statistical analysis of quality evaluation was made. Colour, texture, appearance, flavour and overall acceptability of biscuits were found better in treatment A₂, whereas, better taste was found in A₁ composition. Biscuit composition A₂ was found significantly superior to the composition A₁ and composition A₃.

■ **KEY WORDS** : Soyflour, Jamun seed powder, Sensory evaluation

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