

## Development of green gram fortified biscuit

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**SUMMARY :** The physico-chemical properties of green gram were studied to assess the important feasibility of green gram in food and byproduct. Total carbohydrate, protein content, moisture content, crude fiber, fat content and ash content were 56.7, 24.0, 9.3, 4.1, 1.3 and 2.9, respectively. The chemical composition of green gram was carried out and it is found from results that green gram is a rich source of protein (24%) and carbohydrate (56.7%). Protein content initially increases and then decreases as germination time increases. Sensory analysis of biscuit showed that the biscuit with 20 per cent fortified green gram flour was having better taste, flavour and overall acceptability than those with 10 per cent fortified green gram flour and control.

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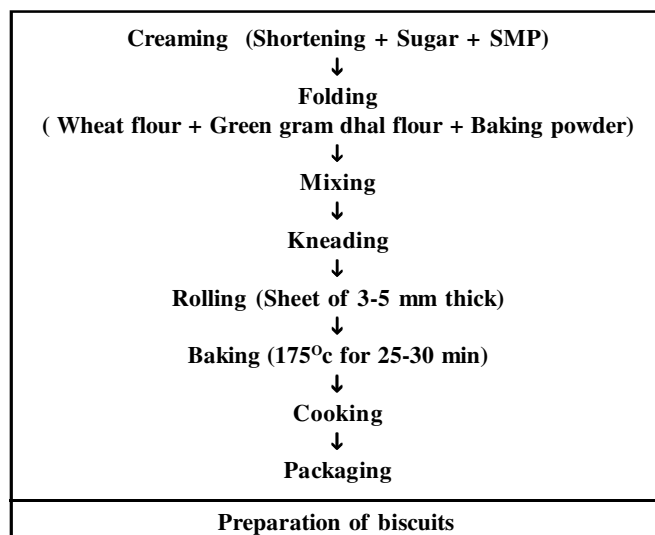
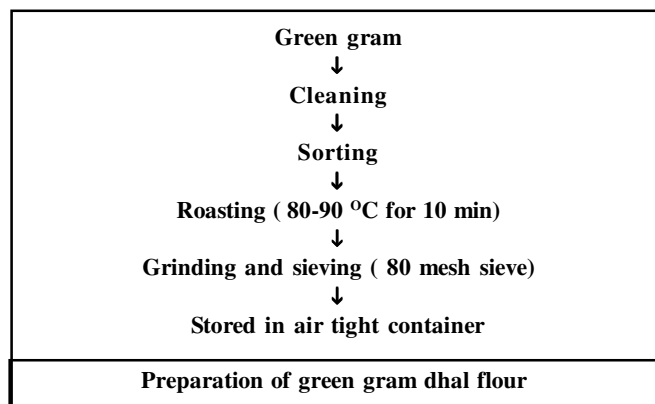
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Green gram or mung is being cultivated in India for over 2000 years. Green gram is a good source of carbohydrate, protein and fat. Cooked green gram dhal is digestible to all individuals. It is very useful during childhood, pregnancy; lactation etc. to get required nutrition. It promotes health and safe guard eyesight due to high protein content.

With increasing urbanization, the demand of processed food is increasing rapidly. Among processed foods, bakery products particularly biscuits command wide popularity in rural as well as urban area among all age groups. The basic aim of biscuit production is to provide glucose. By addition of green gram dhal flour protein enriched biscuit can be prepared.

wheat flour, green gram dhal, baking powder, skim milk powder, sugar. Material was procured from local market.



### EXPERIMENTAL METHODS

The green gram fortified biscuits was prepared at Sau. KSK College of Food Technology, Beed. Raw material used for preparation of fortified biscuits were

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