



RESEARCH PAPER

# Standardization of recipe for preparation of herbal biscuit

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## SUMMARY :

Preparation of herbal biscuits is an innovative, futuristic research in the field of functional food preparation which may enhance the medicinal value without adverse effects to human health. During this research composite flour based herbal biscuits were prepared with different Indian medicinal herbs viz., brahmi, lemongrass, shilajit, makoi, kasni and badiyan and its effect on sensorial quality characteristics were investigated. The biscuits were prepared using defatted soy flour, date paste and stevia. While, after optimizing level of one herb second herbal ingredient was chosen for biscuits preparation. Same procedure was repeated till the selection and optimization of all the herbal ingredients. On the basis of obtained results, it could be concluded that optimum concentration of different herbs viz., brahmi, lemongrass, shilajit, makoi, badiyan, kasni for development of herbal biscuit is 0.5g, 0.5g, 0.5g, 5 ml, 10 ml and 5 ml, respectively.

**KEY WORDS :** Herbal biscuit, Recipe standardization, Brahmi, Lemongrass, Shilajit, Makoi, Kasni, Badiyan

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