

Studies on production of dietary fiber enriched biscuits from sweet orange pomace

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The biscuits were prepared by incorporation of dried sweet orange pomace powder (5, 10 and 15%). Further the chemical characteristics of biscuits incorporated with pomace powder were found higher dietary fiber content. The carbohydrate content of biscuits was increased and protein and fat were decreased with increase in pomace concentration. The control biscuits have highest calories (446kcal/100g). The incorporation of dried pomace powder (10%) has calories (400.36kcal/100g). The sensory evaluation of dietary fiber enriched biscuits was carried out by 9-point Hedonic scale by the panel of 10 trained judges. The biscuits incorporated with dried pomace powder (10%) scored higher for all sensory attributes than other sample. Finally it can be concluded that the incorporation of pomace powder (10%) in biscuits were highly acceptable and has health benefits due to rich in dietary fiber.

Biography

Girish Marotirao Machewad has graduated his Master Course at the age of 26 years from Marathwada Krishi Vidyapeeth, Parbhani, Maharashtra, India of Food Science and Technology. He is Assistant Professor at College of Food Technology, Marathwada Krishi Vidyapeeth, Parbhani, Maharashtra, India. He has published more than 37 papers in reputed national and international journals and serving as a fellow member of Society for Applied Biotechnology, Karnataka, India and Research Journal of Chemistry and Environment, Indore, Madhya Pradesh.

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