## **Development of A Cookie Using Composite Flour of Wheat (*Triticum aestivum*), Cassava (*Manihot esculenta*) And Green Gram (*Vigna radiata*)**

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Cookies, otherwise known as biscuits are popular cereal food commonly consumed by the populace as ready-to-eat, convenient and inexpensive food item. Cookies are produced mainly from wheat flour. However, the consumption of wheat flour is not much healthy. Therefore, it is very important to develop a cookie using composite flour in order to enhance the nutritional value by using native nutritious flour of cassava and green gram instead of imported wheat flour. In this research, cookies were tested with a composite flour of wheat, cassava and green gram using different ratios as (120:30:0, 150:0:0, 0:150:0, 45:75:30, 75:60:15 and 0:120:30). The best combination to make nutritious and healthier cookies were determined by sensory scores (Appearance, Taste, Aroma, Colour, Mouth feel, Texture and Overall acceptability) using a seven-point hedonic scale. The sensory evaluation was done by using 25 panellists and 75 randomly selected consumers. Results have shown that the 75:60:15 ratio cookie gave the highest mean ± standard deviation values for sensory attributes. All the attributes were significantly different. Analysis of variance (ANOVA) test has shown significant differences in all the sensory attributes among each cookie sample. Duncan post hoc test result for pairwise comparison has shown the mean difference of overall acceptability between the 75:60:15 cookie type and all other cookie types was significant. The results revealed that the sample was subjected to proximate analysis. According to the proximate results, moisture, ash, fat, protein, carbohydrates and energy (as kcal/100g) were 2.8%,1.3%, 17.0%, 5.0%, 73.9% and 468.6 kcal/100g respectively. Thus, the study suggests that wheat, cassava and green gram flour can be mixed (75:60:15) to produce high-quality consumer-acceptable cookies.

**Keywords:** cassava, composite flour, cookies, green gram, sensory analysis