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| **Abstract Title** | Development Of A Cookie Using Composite Flour Of Wheat (Triticum Aestivum), Cassava (Manihot Esculenta) And Green Gram (Vigna Radiata) |
| **Abstract Body** | Cookies, otherwise known as biscuits are popular cereal food which is commonly consume by the populace as a ready to eat, convenient and inexpensive food item. Cookies are produced mainly from wheat flour. However, 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 ratio 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, Color, Mouth feel, Texture and Overall acceptability) using seven-point hedonic scale. The sensory evaluation was done by using 25 panelists and 75 from randomly selected consumers. Results have shown that 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 difference in all the sensory attributes among each cookie samples. Duncan post hoc test result for pairwise comparison has shown the mean difference of overall acceptability between 75:60:15 cookie type and all other cookie types were significant. The results revealed that 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 the wheat, cassava and green gram flour can be mixed (75:60:15) to produce high quality consumer acceptable cookie. |
| **Key Words (5 Words)** | cassava, composite flour, cookies, green gram, sensory analysis |
| **Abstract ID** | ABM1987 |
| **Findings of this study (r1)** | ……………………………………………………………………………………………………………………………………..   1. Make a significant contribution to existing knowledge 2. Make a marginal contribution to existing knowledge 3. Contain conceptual errors/faulty judgments 4. Confirm known results |
| **Title of the abstract(r1)** | …………………………………………………………………………………………………………………………………….   1. Is appropriate to the thematic area and descriptive 2. Needs improvement |
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| **The content of the abstract(r1)** | ………………………………………………………………………………………………………………………………………   1. Is clear and concise 2. Needs improvements |
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