



PHYSIOCHEMICAL AND SENSORIAL ATTRIBUTES OF APRICOT FORTIFIED WHEAT BISCUITS

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ABSTRACT

This study envisages the application of apricot kernal, a by-product of apricot fruits, in partial substitution of wheat flour (WF) by apricot kernel flour (AKF) in the proportion of 5, 10 and 15 % in making biscuit with three formulations F1, F2, F3, respectively and the fourth one was a control biscuit without AKF. Physicochemical and functional properties of WF, AKF and their blends were studied. The effect of AKF addition on the physical and sensory properties of composite biscuits was also investigated. Obtained results showed that the incorporation of AKF affect significantly the physicochemical characteristics and the functional properties of the flours comparing to the WF as control. A significant difference ($p < 0.05$) in physical characteristic between biscuits fortified with AKF and control was showed except for spread factor and percentage of spread factor. Furthermore, sensory evaluation revealed that the cookies containing AKF were acceptable by the panellists at all concentrations ($p < 0.05$) and based on the sensory evaluation, biscuits supplemented with 5 % of AKF got the highest scores compared to other samples. Thus, AKF can be incorporated at a rate of 5 % to prepare acceptable quality biscuits.
