

EFFECT OF INCLUSION OF PIGEON PEA FLOUR ON THE NUTRITIONAL, FUNCTIONAL AND SENSORY CHARACTERISTICS OF SNACKS FROM BREADFRUIT FLOUR

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ABSTRACT

The effect of pigeon pea flour (PF) on the nutritional, functional and sensory quality of snacks from breadfruit flour (BF) were investigated. Products with PF were more yellow in color, had higher Protein, Ash, Crude fibre, bulk density and water absorption capacity. Snacks with 95% BF: 5% PF had a suitable crisp to hard texture. All the snack products were liked moderately to very much in overall acceptability.

Keywords: Nutritional, Functional, Pigeon pea, Bulk density, Water Absorption capacity.