

EVALUATION OF NUTRITIONAL AND SENSORY PROPERTIES OF VALUE ADDED  
BISCUITS FORMULATED WITH WHEAT FLOUR, RAGI FLOUR AND JACKFRUIT SEED  
FLOUR

BY

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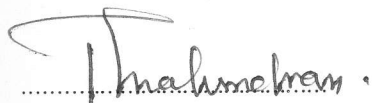
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## ABSTRACT

A research study was carried out to reduce the wastage and improve the utilization of jackfruit seeds through the development of value added products such as jackfruit seed flour and jackfruit seed incorporated biscuits. Jackfruit seed flour prepared oven drying. And final biscuits preparation by partial replacement of refined wheat flour with jackfruit seed flour and ragi flour. Jack fruit is one of the most popular local foods in rural areas. This food also has a very But at present; this food is the least high nutritional value consumed food in Sri Lanka. This is because of the difficulty of processing and limited to a short period. In present society reject jackfruit because of their ignorance of the nutritional value of jackfruit and because they do not know how to process them. Due to these factors, jackfruit is wasted without consumption.

Firstly, good quality, matured, and fresh jackfruit were collected. After this jackfruit seed were collected, clean, cut, steam blanched and dried under the oven drying. The dried jackfruit seeds are ground and get the flour. In addition to I use wheat flour and ragi flour. After all, these are mixed well together and make the dough. Lastly, I produce composite biscuits.

In the distant past, people used the hand method to cutting biscuits. But with the advancement of technology, people were tempted to make different machines. Therefore I hope to develop new Rolling Biscuits Cutter machine by help of technology. The research was focused on the design and the development of the new version of the machine was required to cut the sheeted dough. This machine was required to be designed, to reduce manual labor and, long time taken to produce, with low energy consumption. The main areas of the project were to identify a suitable mechanism, to design and fabricate a new machine.

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