

**DETERMINATION OF QUALITY AND NUTRITIONAL
PARAMETERS AND SENSORY EVALUATION OF A COOKIE
INCORPORATED WITH CINNAMON AND PEARL MILLET
FLOUR**



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ABSTRACT

This study aimed to develop and evaluate the nutritional quality and the acceptability of compositing a cookie with pearl millet flour, whole wheat flour and cinnamon powder. There are two significant steps in developing the cookie. The first stage was to develop the cookie dough by compositing refined wheat flour, Whole wheat flour, and pearl millet flour. In this stage, six different cookie dough formulas were formulated. A sensory evaluation was carried out to select the best cookie dough to incorporate cinnamon and the treatment T5 (refined wheat: whole wheat: pearl millet - 50:25:25) was selected to incorporate cinnamon. In the second stage of this study, cinnamon was added in four different percentages per 100g of cookie dough as a filling by mixing it with a constant amount of sugar and TC1 was the control sample made out of 100% wheat flour (without cinnamon sugar filling). The best treatment obtained with the addition of cinnamon powder was 2% (TC3). Whole wheat flour, pearl millet flour, and cinnamon powder are incorporated cookies contained with moisture – 3.9%, ash – 3.3%, crude fiber - 5.3%, crude fat – 15.7%, protein – 7.2%, and 64.6% carbohydrates. Moisture, ash, crude fiber, crude fat and protein contents of the whole wheat, pearl millet flour and cinnamon powder incorporated cookie were significantly increased ($p < 0.05$) than the control sample.

Keywords: Cinnamon, Pearl millet, Cookies

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