

**OPTIMIZATION OF TEA BUN PREPARED FROM JACKFRUIT  
(*Artocarpus heterophyllus*) SEEDS FLOUR**

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## ABSTRACT

Jackfruit is one of the important delicious fruits in the world. The raw jackfruit can divide into edible (47%) and non-edible (53%) the edible portion consist of bulbs and seeds and the non-edible portion consist of the skins, peels and rind. Jackfruit seeds are often discarded as waste. The 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 optimization of tea bun prepared from jackfruit seeds flour. Now a days there is a rising interest in consuming health beneficial food products. Tea buns are considered as an importance food in breakfast. Incorporating the jackfruit seeds flour with wheat flour can enhance the nutritional value of the tea buns to solve the nutritional problem specially to enhance the protein and fiber content of the product. Main objective of this study to determine the optimal formulation for tea buns by varying the proportion of jackfruit seeds flour in combination with wheat flour, while maintaining desirable sensory, texture and nutritional properties. For that jackfruit seeds were collected, clean, steam, cut and dried under the oven drying. The dried jackfruit seeds are ground and get the flour. In addition to I use wheat flour. Tea buns were prepared based on wheat flour substituted with jackfruit seeds flour in different concentration including 10g(T<sub>2</sub>), 20g(T<sub>3</sub>), 30g(T<sub>4</sub>), 40g(T<sub>5</sub>) and also control treatment 0g(T<sub>1</sub>). After all ingredients are mixed well and make the dough. After that divide the dough into small pieces finally baked process was done. Based on the jackfruit seeds flour incorporated with wheat flour tea bun were undergone proximate, and sensory evaluation. The incorporation of jackfruit seeds flour caused a significant influence on sensory and chemical attributes. Increasing the level of jackfruit seeds flour level supplemented with wheat flour caused in increased in the darkness of tea bun to compared to the control treatment. And also, tea bun sample substituted with 20g(T<sub>3</sub>) jackfruit seeds flour had the highest mean score of overall acceptances.

**Keywords:** Jackfruit seed, Jackfruit seeds flour tea bun, Consumer preference, Physio chemical properties, Sensory attributes.

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