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Sensory evaluation of fried potato chips using pumpkin seed oil from two different extraction methods

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This study assessed the proximate, functional and sensory properties of wheat-soybean flour blend in ratio of 100:0, 90:10, 80:20, 70:30, 50:50 and 100:0 were used to prepare sausage rolls. The proximate properties of sausage roll produced from wheat flour substituted with soybeans flour are the moisture, protein, ash, fibre, fat, energy and carbohydrates contents ranged from 21.87-31.93%, 9.00-24.77%, 1.50-3.17%, 0.2-1.4%, 11.03-15.35%, 361.68-337.24 kcal/100g, 56.62-25.37%, respectively. There were no significance difference ($p>0.05$) in the moisture, protein, fibre, ash while significance difference ($p<0.05$) in the protein, carbohydrate, fat and energy. The result for functional analysis shows that bulk density, solubility, swelling, water and oil absorption capacity ranged from 0.82-0.57 g/ml, 86.00-12.67 g/ml, 5.27-2.05 g/ml, 93.00-50.00 g/ml and 73.50-63.00 g/ml, respectively. There were no significant differences ($p>0.05$) between the bulk density of sample 392, 795 and sample 283 and also sample 915 and 573 while significant difference ($p<0.05$) in all the analysis. The result for sensory analysis shows that colour; taste, crispness, texture, appearance and overall acceptability ranged from 7.15-7.50, 6.35-7.40, 6.95-7.35, 6.90-7.80, 7.60-7.80 and 7.45-8.00. There were no significant difference ($p>0.05$) observed in all the analysis. 100% soy flour sausage rolls is higher than 100% wheat flour sausage rolls in terms of protein, fat, fibre, moisture, ash and water and oil absorption capacity. It was found that sausage rolls produced from 80% wheat flour substituted with 20% soy flour were generally accepted in terms of proximate, functional and sensory.

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