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Process optimization of cookies for celiac using response surface methodology

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Recent research support the hypothesis that most promising target of functional food is gastrointestinal wellbeing, antioxidant system and metabolism of micronutrients which can be achieved by adding some functional attributes or minimizing existing anti-nutrients so that bioavailability can be enhanced for different fraction of nutrients. Some minimal pre-processing treatments viz., soaking, germination and pearling also add advantageous to consumer health. To develop a diet for celiacs in the form of cookie were optimized using RSM for foxtail millet, copra meal flour and amaranth ingredients which were liked by trained panel of judges for given responses of spread ratio, breaking strength, fiber and overall acceptability.

Biography

Ajay Singh has more than 4 years of experience in teaching and Research & Development. He also has an exposure of working on a novel technology i.e. HHP application in dairy technology.

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