

Development of Value Added Biscuits by Using Foxtail millet and *Moringa* Leaves

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ABSTRACT

The present work was carried out to standardize the biscuits prepared from different blends of Foxtail millet and *Moringa* leaves. Samples of one variety of foxtail millet (Surya Nandi) were collected from ARS, Reddipalli, Anantapuramu District and *Moringa leaves* were collected from local areas of SVN colony, Guntur and those along with other ingredients were processed for further use. Different variations of ingredients were used to prepare biscuits. Those ratios were 90:10:0 as control, 70:20:10, 60:20:20, 50:20:30, 40:20:40 and 30:20:50 of Foxtail Millet, whole wheat flour and *Moringa* leaves respectively. Sensory evaluation was done by composite scoring test. The mean scores of sensory evaluation were subjected to Krushkal Walli H-Test. Results showed that the ratio of (Formula 1) 90:10:0 Foxtail Millet, whole wheat flour and *Moringa* leaves respectively gained highest score. It was considered as control sample. Among the *Moringa* incorporated biscuits, formula 2 with ratios of 70:20:10 Foxtail Millet, whole wheat flour and *Moringa* leaves respectively, gained highest acceptability which was on par with the control sample. Since formula 2 found to be highly acceptable in the biscuits prepared with 70:20:10 Foxtail Millet, whole wheat flour and *Moringa* leaves respectively, were considered for further studies relating physical properties, proximate composition and mineral estimation. Cost of production was evaluated for most accepted biscuits formula 2. The cost was evaluated for standardized weights of ingredients for 100 g of biscuits. The price of 100g of the biscuits was approximately Rs. 30.00

Key Words: *Biscuits, Foxtail millet, Moringa leaves, Sensory evaluation and proximate composition, Whole wheat flour*