



Sensory characteristics of cookies enriched with extruded sugar beet pulp

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Every year, large quantities of sugar beet pulp are produced in Serbia as well as all over the world (about 120 million tones). Beet pulp contains 70-80% of dietary fiber which have a positive effect on human cholesterol. Compared to cereal fibers mainly used in biscuit production, sugar beet fibers have a perfect ratio of 2/3 insoluble fiber, contain no phytic acid and gluten free. In this work, extruded sugar beet pulp (ratio of corn grits:sugar beet pulp in extrudate was 55:45) is used for improving the nutritional quality of cookies which are world –spread consumption, especially among children. Wheat flour in cookies is replaced with extrudates in the amount of 5, 10 and 15%.

Sample	Responses					
	Color	Surface Appearance	Pore Appearance	Hardness	Granularity	Taste
5	4.79	5.12	6.05	5.92	6.20	6.24
10	4.05	1.60	4.55	4.95	2.15	5.82
15	5.02	6.00	6.20	5.26	5.55	6.45
Control	5.55	6.69	6.35	5.04	6.80	6.51

CONCLUSION:

Cookie samples were evaluated by a panel comprising of 10 trained members, food technologists. The addition of the extrudate led to an increase in the hardness, graininess, poorer appearance of the cookie surface with more pronounced cracks and slight deformation of the shape.