

The characteristics of cookies from sorghum flour and almond flour with variations in the type of fat

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Abstract	The substitution of wheat flour with almond flour and addition of vegetables fat can influence the final properties of cookies, enhance the taste, and eliminate skim milk use which produce lactose-free cookies. This study aims to determine the effect of different ratio of sorghum flour to almond flour and addition of various type of fat to the physical and chemical properties of cookies. This research used a factorial randomized block template (RBD) with study factors ratio of sorghum flour to almond flour (1:1, 2:1, and 3:1) and the form of fat added (margarine, VCO, and a mixture of margarine and VCO (1:1 w / w)). The findings showed that the ratio of sorghum flour and almond flour had a major effect on the ash, fat, dissolved protein, and reducing sugar content. Type of fat had a major impact on the ash, fat, and reducing sugar content. The best treatment in this study showed in a ratio of sorghum flour and almond flour of 1:1 using margarine with water content 3.08%, ash content 0.82%, fat content 36.65%, dissolved protein content of 1.27%, decreasing sugar content of 0.56%, and loaf volume of 92.04%.
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