

To Evaluation of Nutritive Biscuit with Herbal Extract

Gunjawale Varsha Gopinath, Ghuge Rutuja Keshav, Adale Shubhangi Babasaheb, Dr. Chavan D.K .
Aditya Pharmacy College, Beed. Maharashtra. India

Abstract: *This research focuses on the development of a herbal nutrient biscuit incorporating health-promoting ingredients such as dried turmeric, mint leaves, wheat flour, salt, dry ginger powder, cinnamon, cardamom, honey, lemon juice, brown sugar, homemade butter. The primary objective is to formulate a functional snack that offers high nutritional value with a low glycemic index, suitable for health-conscious individuals and diabetic patients. Each ingredient was selected based on its individual health benefits. The final product aims to balance health and palatability while contributing to the growing demand for nutraceutical and functional food products.*

Stress and fast life is major cause of many diseases. Withania somnifera is herb rich in micronutrient which reduce stress and depression. The aim of present study is to formulate cookies enriched with Withania somnifera herb. The value added cookies samples were prepared in four different ratio and combination: W0, WC1, WC2 and WC3. Each experiment was replicated five times. The sensory value was determined by 9-point hedonic scale of 10 panel judges expert in food technology. Nutritional and proximate value were determined by AOAC method (2010). All data were statistically analyzed using standard deviation techniques. The sensory value of different cookies reflects..

Keywords: herbal nutrient biscuit

