



Journal

*J. Biol. Chem.
Environ. Sci., 2017,
Vol. 12(3): 113-130
<http://biochenv.blogspot.com.eg/>*

EFFECT OF WHEAT FLOUR SUPPLEMENTED WITH SOME SEED SPROUTS FLOURS ON CAKE QUALITIES

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ABSTRACT

This research was carried out to throw the light on the effect of wheat flour replacement by sprouted seeds flour such as wheat, naked barley, faba bean, lentil and chickpea to improve chemical composition, the nutritional value and quality characteristics of produced cup cake. The results evident that, treatment 70% wheat + 30% faba bean recorded a significant increase in the content of the protein cup cake and ash as well as some minerals such as iron - zinc - potassium - magnesium and some physical analysis like weight - volume - density as well as sensory evaluation, as a comparison with control treatment. (wheat flour 72% extraction).

In conclusion, results obtained clearly showed that the replacements of wheat flour by seeds sprout flours at different levels could improve nutritional quality, physical characteristics and sensory characteristics of produce cup cakes especially when using of sprouted faba bean and chickpea flour.

Key words: chemical composition, cup cakes, sprouted chickpea flour, sprouted lentil flour, sprouted faba bean flour, sprouted naked barley flour, Sprouted wheat flour.