DEVELOPMENT AND ANALYSIS OF COMPOSITE FLOUR BASED BAKED DONUTS

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Abstract—*The present investigation was carried out to study the nutritional composition of selected pearl millet variety i.e. HC-20 (bio-fortified), to develop composite flour based bakery product (donuts) and evaluate them fororganoleptic acceptability , proximate nutritional composition and for functional utilization of bakery products. The proximate nutritional composition of the selected variety of pearl millet indicated that HC-20 (Bio-fortified) contained moisture, crude protein, crude fat, ash and crude fibre as7.41, 11.95, 6.10, 1.92 and 1.28g/100g, respectively. Donuts were developed using flour of pearl millet: refined wheat: soyabean in three ratios i.e. 40:50:10 (Type-I), 50:40:10 (Type-II) and 60:30:10 (Type-III). Data revealed that all the developed composite flour based donuts wereorganoleptically acceptable. Developed donuts contained moisture, crude protein, crude fat, ash and crude fibre as26.39, 12.72, 12.33, 1.83 and 0.95 g/100g, respectively. Composite flour based donuts were nutritionally good and can provide an alternative to only wheat based bakery products. The bakery products can be marketed and taken up for commercialization to make them reach community to give economic and health benefits.The increased utilization of pearl millet and soyabean in bakery world will help in increasing the demand of it and will further encourage farmers to grow pearl millet and soyabean which may indirectly help in raising economic standards of farmer.*

Keywords*: Composite flour, donuts, pearl millet, soyabean, economic.*