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Quality Assessment of biscuit made from walnut/wheat flour

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The aim of this study was to determine the effect of incorporation of defatted walnut on the quality of biscuit and increase the utilization of walnut. Walnut was defatted using hydrolic press method of oil extraction. Biscuits were produced from the composite flour blends of wheat (*Triticum spp*) / walnut (*Juglans regia*) in the ratio of 100: 0, 90:10, 80: 20, 70: 30, 60: 40 and 50: 50 respectively. Consumer acceptability of the biscuits were determined using multiple comparison difference

test by 10 judges. The sensory test was carried out under the following parameters flavour, texture, taste and colours. The sensory result reveal that composite biscuit with 90% wheat flour and 10% walnut flour had the highest general acceptability by the panelists which implies there was no significant in the biscuit made from 90% wheat and 10% walnut flour and therefore was rated best amongst all the samples.

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