

Development of a Savory Biscuit Made from Whole Flour Derived from Olive Pomace

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Abstract:

In Algeria, biscuit production holds a significant position in the agri-food sector. The increase in demand has led to intensified competition and consumer demands, not only regarding organoleptic quality but also nutritional quality. A wide variety of exhibited biscuits are based on refined wheat flour and white sugar. However, these compounds can lead to health issues due to their low content of minerals and fibers, consequently resulting in a high glycemic index. Substituting this flour with complete biosourced flour is of great interest. This work is carried out in this context with the aim of formulating a savory biscuit using olive pomace flour. The characterization of this flour is based on referenced methods. The main analyses performed include moisture, acidity, color, fat content, pigments, crude fibers, ashes, polyphenols, and their antioxidant activity. The formulation process has been optimized. Sensory analysis of the formulated biscuits was conducted with a panel of tasters. The flour was characterized by remarkable levels of crude fibers, carotenoids, polyphenols, and interesting antioxidant activity. The elaborated biscuits were appreciated by the panel as a healthy and natural product, particularly regarding taste and consistency.

Keywords:

biscuits, pomace, flour, formulation, characterization, sensory analysis.