ABSTRACT

There is an increasing interest in the use of cassava roots for food and industrial purposes especially in the baking industry. This study evaluated the quality characteristics and consumer acceptability of muffins produced from wheat/cassava/soyabean composite flours. The M Mex 59 cassava tubers were processed into flour. Three composite flours were prepared using 40, 50 and 60% cassava flour with 10% Soy flour each. Physiochemical analyses were performed on each composite flour and 100% wheat (All Purpose) flour which served as the control.

Muffins comprising the different composite flours and 100% wheat flour was prepared and subjected to physical analyses and sensory evaluation, by a focus group and hedonic scoring. The physiochemical results varied with the addition of cassava flour. The protein content of the composite flour blends were significantly when compared to the control.

The results showed that the muffins baked with 50%wheat/40% cassava/ and 10%soy composite flour was not significantly different in appearance, texture, volume and overall preference. There were significant differences ($p>0.05$) for the sensory attributes taste and after taste.

Adoption of wheat /cassava/soy composite flour for muffins is advocated in the work as an alternative to 100% wheat flour.

Keywords: Wheat/cassava/soy composite muffins, physiochemical, hedonic scoring.