

A B S T R A C T

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The effects of extrusion cooking on breadfruit flour, and breadfruit flour combined with corn meal, and rice flour were investigated.

INTRODUCTION

Products obtained closely resembled a puffed snack such as corn curls, with respect to texture and colour. However, the breadfruit flavour became dominant as the concentration of breadfruit flour increased.

2.4 Definition of Extrusion Cooking

Puffing characteristics varied for each set of products. Textural properties seem to be related to the characteristics of breadfruit starch. Breadfruit flour appears to provide some hygroscopic property to the product.

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