



Use of Ahlat Flour in Cookie Production

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Abstract

The physical and chemical properties of the cookies produced can be changed by the amount and mixtures of flour added. Especially because one out of every hundred people in Turkey suffer from celiac disease, gluten-free products has increased interest in food preferences. For this purpose, in the study, by reducing the addition of gluten-free flour, cookies were made with Ahlat flour (AF) (5%, 10% and 20%). Sensory analysis of cookies was carried out by trained panelists in 2019. According to the results of the study, 20% AF products were appreciated more than the control in terms of general taste, odor and appearance. It is thought that the new product produced will be suitable for use in Celiac patients.

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