

Effect of Addition Dried Oyster Mushroom Powder on The Quality Attributes of Biscuits

**Mostafa K. Mostafa, Alaa El- Din M. Abd El- latif and
Ahmed R. M. Maray**

*Food Science and Technology Dept., Fac. of Agric., Fayoum
Univ., Egypt.*

This study was aimed to evaluate the impact for properties of biscuits with dried mushroom powder (DMP) at different levels (2.5, 5, 7.5 and 10%) in addition control sample. The study follows the keeping quality characteristics of biscuits during storage for three months at room temperature. Effect of contribution of DMP on quality attributes of biscuits such as chemical, rheological properties and sensory characteristics were studied. Blends of wheat flour and dried mushroom powder resulted in increasing water absorption and mixing time, while dough stability decreased. Biscuit samples made from wheat flour blends with DMP showed some variations in their chemical compositions in comparison with control sample (wheat flour only). Data indicated that mushroom biscuit were characterized by their higher contents of protein, fiber and ash. Acid value (AV), peroxide value (PV) and thiobarbituric acid (TBA) increased gradually up to the end of the storage time in all samples. Biscuits prepared by addition with DMP had a lower AV than control sample. Organoleptic properties of biscuit made from dried oyster mushroom/ wheat flour blends with a replacement level of 2.5 up to 5% showed a consumer acceptance.

Key Words: Oyster mushroom (OM), (DMP), Functional food products, Biscuits, Farinograph parameters, Chemical and Sensory quality.