

Effects of Two Modes of Technological Treatments on the Proximal Composition and Sensory Acceptability of Pennisetum Glaucum L. R. (Br.) and Cyperus Esculentus L., Based Foods Enriched with Probiotics

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Abstract

Background: The application of appropriate biotechnology to the combination of millet and tiger nuts could contribute to the nutritional and sensory improvement of the products of their transformation into cookies type foods.

Objective: This study aims to develop a biotechnological process to improve the nutritional quality of probiotic foods based on millet and tiger nuts.

Methods: Foods made from roasted composite flour and steamed composite lumps were fermented by a probiotic leaven. The proximal composition of the products was determined using standardized analytical methods.

Results: The roasted composite flour feed had the highest protein, water and ash contents compared to the steamed composite lumps. It also achieved a higher acceptability rate.

Conclusion: This study highlights the interest of biotechnologies for the development of local resources and opens prospects for the development of innovative and more competitive food products.