

Preparation and Evaluation of Graviola Leaf Cookies

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Abstract: *Graviola leaves cookies is a medicinal food product. Graviola (Annona muricata) is a small deciduous tropical evergreen fruit tree, belonging to the annonaceae family. Graviola leaves cookies was made from wheat flour, milk, sugar, butter, and graviola leaf. Different variations of the product were tried with different proportion and quantity to make the cookies. The ratio of graviola leaves were changed from 5: 7: 10 while preparing the product. The chemical parameters, Nutritional – analysis, Shelf- life study and Sensory characteristics were investigated for the standard products. Based on nutritional analysis the product has all the essential macro nutrient and phytochemicals particularly high in iron and zinc. The prepared product has shelf life up to 10 days. The sample product has no difference in look and taste compared normal cookies. The cookies are well accepted among all age group. It can definitely be consumed instead of normal cookie with added health benefits.*

Keywords: Graviola leaves, medicinal properties, cookies, phytochemicals

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