

Development and Evolution of Spirulina Enriched Biscuits as an Immunomodulator

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Abstract: The goal of the current study was to evaluate the nutritional makeup of spirulina powder, the creation of value-added goods based on spirulina, and the nutritional makeup and shelf life of these products. Spirulina, flour combination, Amul butter, sugar, baking powder, and five, ten, and fifteen percent levels of Spirulina powder were used to make value-added biscuits. On a nine-point hedonic ranking scale, the mean score for the overall acceptability of value of cookies with 10% spirulina added was 6.2 compared to the control group. On a dry weight basis, the value-added cookies had 4.29 percent moisture, 12.43 gram of protein, 27.26 gram of fat, and 1.99 gram of ash. F-carotene, vitamin C, iron, and potassium are all present in biscuits that have been fortified with spirulina. After three months of storage, fat acidity showed that the value-added biscuit was of satisfactory grade. Because of its high nutritional value, value-added products based on spirulina may be advantageous for groups that are more susceptible. Due to their therapeutic properties, these might also be beneficial for people with degenerative disorders.

Keywords: Spirulina, Biscuits, Immunomodulator, Refined wheat flour, Organoleptic property

