Effects of Blending Semolina with Egg Powder on Physico-Chemical and Sensory Quality of Macaroni

A study was conducted to improve the nutritional status of macaroni product by adding egg powder to semolina flour. The effects of five proportions of egg powder (20%, 25%, 30%, 35% and 40%) were investigated. The result showed that with increase in egg proportion, increase in protein, fat, ash and a reduction in fiber and carbohydrate were observed. Improvement in Fe ...