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SENSORY ACCEPTABILITY STUDIES OF WHOLE WHEAT BREAD FORTIFIED WITH MORINGA LEAF POWDER

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ABSTRACT
Whole wheat flour was produced using whole wheat grain. There was no sifting to ensure retention of bran, germ and endosperm which are essential constituents of whole wheat flour. The shade dried moringa leaves were reduced to powder in an attrition mill. The whole wheat bread (WWB) was produced using 100% whole wheat flour to serve as a control. Moringa wheat bread (MWB) was produced using a blend of moringa leaf powder and wheat flour on a ratio of 1:4 (v/v). The two samples were prepared using similar recipe. The sensory attributes of the two samples were evaluated by thirty-seven (37) panel assessors using a 9-point hedonic rating scale. The data generated were subjected to T-test statistic using SPSS Version 20. The result of the study shows that the Whole wheat bread was superior in colour and texture, while the Moringa wheat bread was superior in flavor, taste and general acceptability. There was no significant ($p>0.05$) difference in all the attributes considered.