

LOW-COST PUMKIN POWDER PRODUCTION AND NEW PRODUCT DEVELOPMENT

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Executive Summary

This study aimed to produce pumpkin powder and use it as an ingredient in bakery item. Pumpkin powder was produced by drying (open sun drying and air oven at 65°C) pumpkin slices, followed by grinding and sieving. Air oven drying gives faster drying over open sun drying while blanching pre-treatment gives the lowest moisture ratio over other treatments. Chemical analysis found that pumpkin powder contained 6.25% moisture, 3.68% protein, 1.27% fat, 2.84% crude fiber, 7.35% ash and 78.61 total carbohydrates. In plain cake, wheat flour was substituted by 4 levels of pumpkin powder (0, 5, 10, and 20%). Sensory evaluation showed that 10% wheat flour substituted cake was preferred by Bangladeshi consumers.

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