

PROCESSING OF SWEET POTATO
(IPOMOEA BATATAS VAR BNAS) INTO FLOUR
FOR BREAD-MAKING

A Thesis

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by

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ABSTRACT

Sweet potatoes of Bnas variety were processed into flour and its chemical composition such as moisture, fat, ash, crude fiber, protein and carbohydrates content were analyzed. Sweet potato flour has approximately 12.41% protein and an average value of 76.75% carbohydrates.

The sweet potato flour was used as wheat flour extender where "pan de sal" was the test bread prepared from 50%, 40% and 30% formulation of sweet potato flour and wheat flour. These three formulations were compared with the control sample made of 100% wheat flour. A straight dough method was used in the preparation of the samples.

Sensory evaluation test revealed that "pan de sal" was acceptable in all levels of substitution at 5% level of significance. This would mean that 50%, 40% and 30% sweet potato flour substitution is possible.

It was also found that the samples with sweet potato flour produces more yield of "pan de sal" compared to the control sample. The cost involved in the control is considerably higher than the experimental samples.