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Research Article

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

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Author(s): Anbesse Girma*, Geremew Bultosa and Solomon Abera

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 ...

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Review Article

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Prebiotics and their activity for the handling of diabetes: Literature review

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Author(s): Muhammad Shahazad Manzoor* and Zia Ul Mustafa

Prebiotics are non-digestible substance that provides a positive physiological effect by selectively stimulating the growth or action of a limited number of indigenous bacteria in the host. Form previous decade there is increase in public interest and demand for the development of new product and prebiotics formula to improve quality of life. ...

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