



NUTRIECO-FLOUR: INVESTIGATING THE EFFECTIVENESS OF JACKFRUIT SEED (ARTOCARPUS HETEROPHYLLUS) AS AN ALTERNATIVE ENHANCED FLOUR FOR FOOD APPLICATIONS

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ABSTRACT

This study investigated jackfruit (*Artocarpus heterophyllus*) seed flour as a functional food ingredient. Employing an experimental design, flour mixtures with 20%, 40%, and 60% jackfruit seed flour substitutions were created. Functional property testing showed increased water absorption with higher substitution levels, altering dough texture. Sensory evaluation, using a 9-point hedonic scale, assessed color, texture, appearance, and overall acceptability in bread and noodles. Results indicated that 20% substitution yielded moderately acceptable products, while higher substitutions decreased acceptability due to textural changes. This study highlights the potential of jackfruit seed flour, particularly at lower concentrations, for sustainable food innovation.

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