Abstract

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Production and evaluation crackers and instant noodles supplement with spirulina algae

In this study, spirulina algae which is one of the blue-green algae rich in protein 61.50%, and high content of amino acids isoleucine and treptophan (6.77 and 1.93% of protine). Also, a good source of vitamins especially vitamin B complex such as vitamin B12 (193 ?g / 100 g) and folic acid (9.66 mg/100 g), many phytoepigamates such as chlorophyll, phycocyanins, total carotene (1.470, 14.17 and 0.550%) and those considered as potent antioxidants. As well as minerals such as potassium, calcium, phosphorus and iron (2180.79, 1042.925, 1899.71 and 336.965 mg / 100 g, respectively). In addition to a high of natural fibers. Spirulina was used in the production of crackers and instant noodles by at 5, 10, 15 and 20%. Data of sensory evaluation results showed that the adding spirulina algae by ratio 20% had lower score for most properties compared to other tested. The chemical analysis, sensory evaluation, physical and cooking properties, rheological properties were done. The obtained data showed that the adding spirulina algae play a large role in increasing protein ratio and ash content and improved the physical properties of the crackers and cooking properties of instant noodles. Therefore it could be produced for industrial level to improve the nutritional status of these products for consumed among children.