



Substitution Effect of Wheat Flour with Moringa Leaf Toward the Nutrient Improvement and the Quality of Moringa Biscuit (Moringa Oleifera)

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Abstract: Biscuit of Moringa leaf powder has many benefits for health. For instance, to counteract free radicals, inflammation, premature anemia to infants. Besides, it protects not only the cell structure but also improves the effectiveness of vitamin B2, iron and anti-inflammatory.

The first procedure conducted to make Moringa leaf powder was leaf sorting process and 2 kg-leaf-weighing, and then, they were washed and drained. The second step was they were dried in the Cabinet Dryer in 45 ° C for 24 hours. The third step, the dried leaf were blended and then sieved using 100-mesh-sieve. They were accordingly analyzed. The following procedure was to make biscuits; mixing ingredients such as flour, Moringa leaf with a ratio of 1: 1, 1: 2, 1: 3, 1: 4, 1: 5, salt, cornstarch, baking powder butter, sugar, and milk powder according to the composition required. They were blended using a mixer and then add some water, egg yolks and stirred to form a dough and left for 3 minutes (fermentation stage), molded and then placed in a baking dish that had been smeared with butter, and baked in 130, 135, 140, 145, 150 ° C for 25 minutes.

Keywords : Leaf of Moringa, Moringa Leaf Flour, Moringa leaf biscuits.

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