

Development of Protein Enriched Shrimp Powder Biscuits Incorporated with Wheat Bran.

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ABSTRACT: Food is the important factor for the survival of mankind,different people from all over the world consume their food according to their geographical conditions, tastes and convenience. Some prefer sea foods and some in veggies and some in nuts and fruits. But people are restricted to eat their desirable food due to the accousting of diseases such as diabetes,asthma,arthritis and b.p.Therefore the world is wandering for the food that cure their diseases,some desire for processed food in this smart world.One among that processed food is wheat biscuits for diabetes patients.Wheat are the ones that serve the best for diabetes patients, therefore wheat biscuits are made which is portable in all places.Wheat biscuits consists of all nutrients like carbs,protein, vitamins and mineral. But as a flavouring agent we pretend to add something which should be more nutritious for the people.Therefore we tend to add shrimp powder which is the best nutritive product for all the non-veggies around the world,this biscuit seems to be best nutritive biscuit and also a flavoured biscuit.

Keywords: wheat-nutritious-flavouring-shrimp powder-biscuits.

I. INTRODUCTION

1.1 WHEAT:



Wheat is the staple food of our country India.This wheat has many merits in it i.e.it sucks

all the water content in our body so that it gives shape to our body and also it is more protenicous one that it is the best ingredient to add in all baking items.The wheat consists of carbohydrates, vitamins, minerals such as selenium, folate, maganese, protein such as gluten and fiber content.Therefore this wheat is used in baking goods such as bread and biscuits. It is the best ingredient to be served in our balanced diet.



1.2WHEAT BISCUITS:

Wheat biscuits are the one that is very much apt for this powerful generation. Though it serves to be for sugar patients yet it serves to be the best food for all foodies.It can be used in our day today life as snacks and for refreshment,it has about all the calories in it, i.e. the carbs,protein and many nutritious product. Some examples of this type of biscuits are nutrie choice,marie gold etc.



1.3 SHRIMP POWDER:

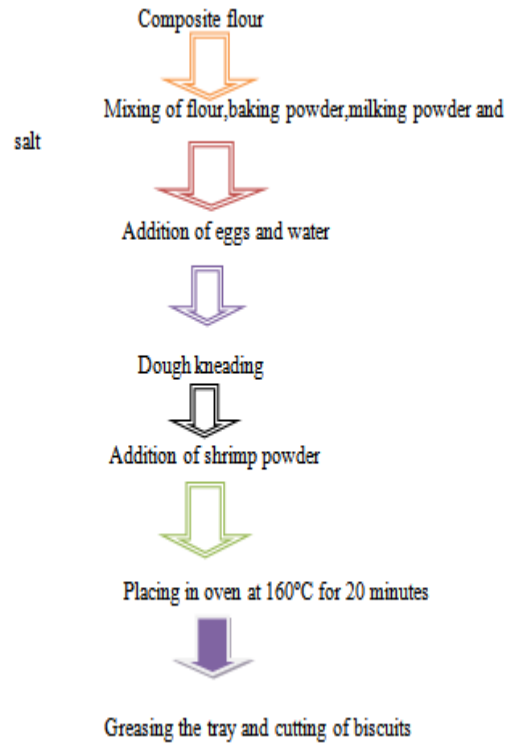


Shrimp is the most important seafood that is liked by almost half the population of this world, and also this food is processed into many different products, one among that is the shrimp powder. Shrimp powder is the most nutritious one that it consists of carbs, protein and calories. This will be avoidable to the non-vegies, but addition of this powder with the wheat biscuits tends to give a beautiful combo. Shrimp powder is also used as a substitute for idly powders and much more. But

addition of this powder with wheat biscuits is an excellent product.

II. METHODOLOGY

2.1 FLOWCHART FOR MAKING BISCUIT:



2.2 FLOUR KNEADING:



Flour kneading is an important process that should be carried out very well in which it should be very much soft and also all the ingredients should be

mixed in equal proportion.the ingredients that should be mixed are:

1. Flour
2. Salt
3. Sugar
4. Eggs
5. Baking powder
6. Shrimp powder.



the addition of ingredients for the kneading process.



2.3 BAKING PROCESS:

The baking process is the process in which the baking is done in oven at 160°C for 120 minutes. Before placing the dough the tray should be greased with margarine and also the flour should be placed in the place opt for them like the pastries.



Before placing in the oven the dough should be easily extruded so that it can be drawn in different shapes, the shapes that we expect for our desire.



Thus the shrimp biscuit is formed according to our desire and also to our wish that it gives us our desirable proteaceous biscuit.

III. RESULT AND DISCUSSION



MERITS:

- 1.The biscuit is very much crispy and fluffy
 - 2.The biscuit seems to be proteinated.
 - 3.It is highly flavoured by the addition of shrimp powder
 - 4.The shrimp powder consists of omega 3 fatty acids which is very useful.
 - 5.It has all the nutrients in right amount.
- Nutrient chart: (nutrient and its composition)

Energy	67cal
Carbs	0.95 g
Protein	6.9 g
Fiber	0.8 g
Fat	4.9 g
cholesterol	1.4 mg
Vitamin A	38.2 mcg
Vitamin B1	0mg
Vitamin B2	0mg
Vitamin B3	0.3mg
Vitamin C	0mg
Vitamin E	
Folic acid	2.3mcg
Calcium	8.1mg
Iron	0.3mg
Magnesium	0mg
Phosphorous	0mg
Sodium	1.7mg

IV. CONCLUSION:

Thus the biscuit is made from wheat and shrimp powder which is very much useful for all the people as it is used as a snack and also it serves to be the refreshment for diabetic patients.Since the

shrimp powder has omega 3 fatty acid in it,it serve the best medicinal snack in our day today food,thus the biscuit is the crispiest,fluffiest and medicinal.

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