

## **GLUTEN FREE BISCUITS FORTIFIED THROUGH SWEET POTATO FLOUR**

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We studied the effect of sweet potato (SP) addition on the physical properties of gluten free dough and biscuits. For fortification we used dried orange fleshed sweet potato tuber (TF) and the SP pomace (PF) obtained from laboratory scale juice processing. Water content, texture profile and colour of fortified gluten free dough and biscuits were analysed. Addition of PF resulted in an intensive darker colour, and had more detrimental effect on dough texture, which needs to be balanced with hydrocolloid supplementation. Our data suggest that the sweet potato flour in gluten free matrix could be a valuable source for healthy nutrition.