

**Substitution of Maize flour for wheat flour**

This study dealt with the substitution of maize flour (whole maize meal) for wheat flour so as to promote utilization of maize and thereby decrease the dependence on wheat flour imports. Maize grains were subjected to quality test (moisture,

purity,contamination) and the grain free of all impurities and contamination, was dry milled without degerming to obtain a coarse grade flour. Physical and chemical properties the maize flour and commercial wheat flour were evaluated. Since maize flour lacked gluten, product development was centered around unleavened traditional and bakery products. Different levels of maize flour (25, 50, 75, 100%) were substituted for wheat flour and a traditional deep-fried food “puri” and biscuits were prepared.

Substitution of maize flour is not ideally suited for deep- Frying, but baked biscuit appeared to be acceptable at all levels of substitution. All preparations were hand made. The 100%maize flour biscuit was evaluated for its sensory properties and compared to the control wheat biscuit. The sensory properties were investigated using a descriptive sensory evaluation technique.

The products significantly differed in colour and aroma while there was no significant difference in texture, taste, and overall acceptability. There was no undesirable after taste in control or maize flour produced a desirable biscuit and it proves that maize has good potential to be utilized in bakery industry. Yet industrialization of the procedure adopted could be difficult at a 100% substitution because maize lacks gluten. However levels of substitution (get at levels higher than any other cereal/ legume flour) could be employed in the biscuit industry to give the end product desirable colour, flavour and enhanced aroma properties.