

Editor's Comment:

Paper :QUALITY CHARACTERISTICS OF BISCUITS PRODUCED FROM COMPOSITE FLOUR OF SWEET POTATO AND CASHEW NUT FLOUR BLENDS

In this study the author used sweet potato (pomoea batata) was processed into flour value to sweet potato based biscuits, it was processed into flour.

All analyses in this paper were done :water absorption capacity, oil absorption capacity, swelling capacity, emulsion activity, foaming stability and gelatinization .Then The crude protein, crude fat, crude fibre and ash.

The authors have analysed the physical properties of the composite biscuits such as the weight, thickness, diameter and spread ratio .The sensory taste and aroma were done .

Very good and important work .I agree for the publication of this paper.

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