

SENSORY CHARACTERISTICS OF TOFFEE FORTIFIED WITH *MORINGA OLEIFERA* SEED POWDER

O. Kajihusa^{*}, M. Olaoye

Dept of Food Science and Technology,
Federal University of Agriculture, Abeokuta

Toffees are generally known to contain high content of sugar which is used heavily due to its sweetening and preservative effect. Sugar is devoid of minerals, vitamins and fibre. *Moringa* seeds are rich in the vitamins A and C, iron and some essential fatty acids therefore; the inclusion of *Moringa* seed powder in the production of toffee may serve as a suitable vehicle to supply additional nutrients to consumers. Thus, the aim of this study was to determine the effect of "*Moringa oleifera*" seed powder inclusion on the sensory properties of toffee. Fresh *Moringa oleifera* seeds were purchased at a local market in Abeokuta, Nigeria. The seeds were dried at 70°C for 45 min and milled into flour. The flour was then included in the production of toffee at various percentages (1, 1.5, 2 and 2.5%). Descriptive sensory profiling using ten trained panellists was carried out on the toffee samples produced. Consumers' preference test of the toffee samples using 9-point hedonic scale for hundred panellists was also evaluated. The results by descriptors showed significant difference ($p < 0.05$) in the values obtained for colour, glossiness, hardness and aftertaste while samples were not significantly different ($p > 0.05$) in terms of chewiness, texture, stickiness and milkiness. The preference test revealed that the samples were not significantly different in terms of chewiness, colour and stickiness. The toffee with 1% *Moringa* seed powder inclusion was most acceptable than the other toffee samples.

Keywords: Sensory characteristics, toffee, *Moringa oleifera* seed, fortification

* Corresponding author: Kajihusa2003@yahoo.com