Abstract

The effects of grape pomace flours, whole grape pomace flour (WPF), pomace flour without seeds (PFWS) and seed flour (SF), on cookie quality were evaluated. Total dietary fibre (TDF) and total phenolics (TP) of WPF, SF and PFWS was determined as 88.7, 83.0 and 62.0% and 357.5, 542.8 and 62.0 g/kg GAE, respectively. TDF and TP of cookies had increased in proportion to rising pomace level. TP and antioxidant activity of cookies containing 10% SF was found to be higher (153.10 g/kg GAE and 5.61 mg/ml, respectively) than others. PFWS had no significant effect on total phenolic and antioxidant activity of cookies. Grape pomace did not significantly affect the width, thickness and spread ratio of cookies. The cookies containing 5% SF was most appreciated in terms of sensorial properties and purchasing intent. When the usage level of grape pomace flours exceeded 10% for all cookie samples, general acceptability and affordability significantly decreased.

Keywords:

antioxidant activity, dietary fibre, total phenolic activity