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PRODUCTION OF CAKE FROM CORN FLOUR

RESEARCH STUDY

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PRODUCTION OF CAKE FROM CORN FLOUR

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ABSTRACT

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“PRODUCTION OF CAKE FROM CORN FLOUR”

Adviser: Fe N. Dimero

The study “Production of Cake from Corn Flour” was conducted at Calumpang Cerca, Indang, Cavite from July 2003 to September 2003. Specifically, this study aimed to develop a simple processing method for corn flour; produce cake from corn flour; and determine the sensory properties of cake prepared from corn flour and the functional properties from corn flour.

Corn kernels were made into flour as a substitute to wheat flour in the production of cake. The following level of substitution were used: T₁, 100% wheat flour; T₂, 75% wheat flour and 25% corn flour; T₃, 50% wheat flour and 50% corn flour; T₄, 25% wheat flour and 75% corn flour; and T₅, 100% corn flour.

The corn flour was produced through simple processing method: drying; shredding and blending of corn kernels.

Based on the result of sensory evaluation there were significant differences among samples in terms of color, texture, corn flavor, firmness and general acceptability. However, all samples were found acceptable.

Treatments 3 and 5 were rated highest in terms of general acceptability. Results revealed that although color and texture varied significantly, these could not affect the general acceptability. Corn flavor and texture were other qualities of cake which greatly contributed to the acceptability of sponge cake.

In general, the results revealed that corn flour could be a good substitute to wheat flour up to 100% level of substitution.

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INTRODUCTION

Zea Mays Linn. popularly known as corn belongs to the grass family of *Graminae*. It is one of the leading cereals of the world and a summer annual crop in temperate areas. Other crops belonging to this family of plants are rice, sugar cane and sorghum. In the Philippines, specifically in Cebu, corn is raised extensively and it shares with rice as the Staple Article of Diet.

Considering that wheat flour being utilized locally for bakery products comes from other countries, utilization of other sources like corn might lessen importation of wheat.

Corn is actually being commercially produced as flour. The principal food outlets of the dry miller are corn meal, flour, grits, oil and breakfast cereals. Requirements for corn in dry mix formulation and snack products have increased the