

## **Applications of composite flour in development of food products**

### **Abstract**

The development of food products using composite flour has increased and is attracting much attention from researchers, especially in the production of bakery products and pastries. This article focuses on the use of composite flour to produce food products, namely bread, biscuits, and pasta, with looks at on its impact, following some improvements made, on the sensory quality, rheology characteristics, and nutritional values as well as its overall acceptance. The blending of wheat flour with various sources of tubers, legumes, cereals and fruit flour in different percentages to produce variety of food products are also reported in this review. It was found that composite flour used to produce food products is still able to maintain similar characteristics to products made from full-wheat flour. The positive effects of the use of composite flour can be seen in the final product related to the functional and physicochemical properties and health benefits of raw blended flour along with percentage blending. Overall, composite flour is a good new approach to utilizing uncommon food products as the application of composite flour produced products with different characteristics and quality, depending on the types and percentage of wheat flour used in the formulation.