



BENIN

USING COMPOSITE FLOUR IN PASTRY

To make better use of improved maize varieties in Benin, tests were conducted on the use of these flours from wheat varieties, in the preparation of majors pastry products such as bread, appetizers "atchonmon" and cakes "Yovo-doco" widely consumed in Benin. Acceptability tests were conducted on prepared products.

The substitution of maize flour in proportions of 30% for the preparation of appetizers "atchonmon" and 10% for bread and 5% for the cake "Yovo-doco" to those of wheat are well appreciated by the consumers.

From a nutritional perspective, the composition maize-wheat provides a considerable reduction in sugar consumption.

SEE THE DOCUMENTARY FILM



https://www.youtube.com/watch?v=kvrWuRX8TxE&list=PLjITXA8tslvobHH_F5MTLcaEYkGKXqggf&index=10