









flavor of both the major ingredients. i.e. wheat flour and pomace. Probably because of these reasons, spent carrot cake with 15 percent pomace was found to have highest scores for overall acceptability (8.69). Therefore 15 percent level of pomace was considered optimal.

**Table 4:** Effect of sugar content on sensory attributes of spent carrot cake

Sugar content (%)	Appearance	Texture	Flavor	Overall acceptability
20	8.16	7.66	7.92	7.91
22.5	8.16	7.83	8.00	8.00
25	8.16	7.50	7.33	7.66

There was no difference in the appearance scores of spent carrot cake containing different levels of sugar in the above table. This may be due to the reason that increased sugar level from 20-25 percent did not apparently affect the color and brightness of the samples. Also, there was no significant difference in the texture scores of spent carrot cake containing different levels of sugar. However, the highest score of 7.83 for texture 22.5 percent sugar. The score was lowest for sample containing 25 percent sugar. The reason could be attributed to the fact that higher sugar content released more water from the sample and therefore, required longer heating to everyone the moisture completely for proper cake formation resulting in hard texture of spent carrot cake. There were no significant differences in the flavor scores of spent carrot cakes samples containing sugar levels from 20-25 percent. The sample containing 22.5 percent sugar scored highest for the attribute of flavor amongst the three sugar levels studied, following by 20-25 percent sugar. The 25 percent sugar level was found to have lowest flavor scores were found to be highest (8.0) for the samples with 22.5 percent sugar content. Sugar level of 22.5 percent was therefore, considered to be optimum.

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