

Sensory Evaluation and Acceptability of Cookies Enriched with Sweet Lupine Flour (*Lupinus albus* cv Multolupa)

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Cookies enriched with 0, 5, 10, 15, 20, and 25% full-fat sweet lupine flour (FFSL) were evaluated by a sensory panel using the rank of preference and paired comparison tests. Cookies with 0, 5, and 10% FFSL were preferred while those containing 20 and 25% FFSL were rejected ($p < 0.01$). Studies conducted with school children showed similar acceptability for 0 and 10% FFSL-containing cookies which was different ($p = 0.05$) from those containing 20% FFSL. Fortification of the basic formula with 10% FFSL was recommended on the basis of acceptability. Copyright © 1987, Wiley Blackwell.

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