

substitute fat in the standard recipes, it was found that the maximum fat reduction which could still maintain desirable score from sensory test was 75 % reduction of butter in cake, waffle and shell of éclair after other fat containing ingredients (i.e. shortening and margarine) had been omitted. For fancy cookies, the maximum reduction of butter was 20 % of the amount used in the control formula. Preliminary sensory evaluation, showed that as the amount of fat in products decreased, the sensory score of overall acceptability decreased. Furthermore, it was found that in bakery products with high moisture content such as cake, waffle or éclair, modified starch could be used as fat replacer more successfully than in bakery products with low moisture content such as cookies.

The consumer sensory evaluation of reduced-fat bakery products both using N-FlateTM and N-Lite BTM as fat replacers showed that the panel accepted all of these products. The most preferred reduced-fat formula were waffle, butter cake and chocolate cake. Moreover, all reduced-fat bakery products contained less fat and calories when compared with each control formula. When comparing the overall acceptability scores of reduced-fat products made with N-FlateTM to those made with N-Lite BTM, it was found that they were not significantly different ($p > 0.05$).