

**DEVELOPMENT OF FUNCTIONAL CREAM
BISCUIT INCORPORATED WITH BLACK CUMIN
SEEDS (*Nigella sativa L*), VIRGIN COCONUT OIL,
AND PROBIOTIC BACTERIA (*Lactobacillus helveticus*)**

By

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ABSTRACT

This study was conducted to development of functional cream biscuit incorporated with black cumin seeds (*Nigella sativa l*), virgin coconut oil, and probiotic bacteria (*Lactobacillus helveticus*). Composite Flour was prepared by combining black cumin seeds with the wheat flour within the ratio of 100:0(control), 99:1(T1), 97:3(T2), 95:5(T3). Black cumin seed biscuit was prepared by adding composite flour, garlic powder, pepper powder, baking powder, and table salt were mixed with virgin coconut oil and water. Fat spread cream was prepared by using Virgin coconut oil, Soy lecithin, *Lactobacillus helveticus* inoculated, pasteurized fresh milk, artificial vinegar. After that sensory evaluation was conducted and according to the results, the best treatment was selected as 5% Black Cumin seeds incorporated fat spread cream biscuit, and chemical and microbial analysis were done. The results of this study can conclude as chemical and microbial properties of the 5% Black Cumin Seeds incorporated fat spread cream biscuit have a high level of antioxidant properties and microbial properties. This final product can have a probability of reduce high cholesterol and diabetes of the human body and improve the gut health of the human body. And, for this entire biscuit, there are no preservatives were used and because of that, the shelf life of this product has become a very lesser time period. A combination of these three elements do not present in the market. So, this combination can be a good opportunity to win the market as an imagining functional biscuit in the future. Further studies are needed to establish an effective packaging method for fat spread cream that is made from virgin coconut oil and probiotics that incorporated black cumin seed biscuit manufacturing and needed to observe the shelf life analysis until at least three-month period. As well as if it is better to develop some experiments with another flavor types for fat spread cream to develop as a marketable product.

Keywords: Functional cream biscuit, Black cumin, Virgin coconut oil, Probiotic bacteria