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**Using of pregelatinized flour from lotus root (*Nelumbo nucifera*) in biscuits**

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**Abstract**

This research was studied on using the pregelatinized flour from the root of *Nelumbo nucifera* Gaertn (lotus root) in biscuit products and determined their antioxidant properties. The lotus root had been washed, cut and soaked in one percent potassium metabisulfite solvents for 5 minutes before blanched in 70 °C water for 15 minutes. The blanched lotus root was dried by drum dryer before ground to powder (as pregelatinized lotus root flour: PLRF). The PLRF was used as wheat flour replacement in biscuits, the percentage of the replacement were 0, 5, 10, 15 and 20 percent. The result of wheat flour replacement by PLRF in biscuits had been found, the PLRF replacement affected to the increasing of phenolic content and antioxidant activities.

**Keywords:** Pre-gelatinized flour, Lotus root, Biscuits, Bakery product, Antioxidants