











Tortilla added with *Moringa oleífera* flour: Physicochemical, texture properties and antioxidant capacity

D.E. Páramo-Calderón ^a  , A. Aparicio-Saguilán ^a , A. Aguirre-Cruz ^a , J. Carrillo-Ahumada ^a , J.P. Hernández-Uribe ^b , S. Acevedo-Tello ^c , J.G. Torruco-Uco ^d 

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<https://doi.org/10.1016/j.lwt.2018.10.078> 

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Highlights

- A food with better nutritional properties was developed with addition of moringa.
- Phenolic content and antioxidant activity increased with the addition moringa flour.
- The addition of moringa flour did not affect the texture properties of tortilla.
- The tortillas added with moringa flour showed a high content of linolenic acid.
- The content of linoleic and oleic acid remained high with the addition of moringa.

Abstract