

Composite Flour Composition from Taro (*Colocasia esculenta*) and Lesser Yam (*Dioscorea esculenta*)

5 ABSTRACT OF THE DISCLOSURE

A composite flour composition derived from taro (*Colocasia esculenta*) and lesser yam (*Dioscorea esculenta*) is disclosed. The present composition consists essentially of taro flour and lesser yam flour blended in predetermined ratios selected from about
10 25:75, 50:50, or 75:25. The composite flour preferably exhibits moisture content not greater than about 14% and water activity below about 0.60, contributing to improved storage stability and functional performance. The resulting flour composition may be used as a substitute for wheat flour in cake formulations while utilizing locally available root crops. The present disclosure addresses the need for a simple gluten-free flour
15 formulation capable of serving as an alternative to wheat flour in bakery applications. Conventional gluten-free flour blends often require multiple ingredients or additives and may increase formulation complexity and cost.