

World Congress on *Biotechnology*

Product development using cereals and pulses based snack

Siddharth Bhide, N Swetha and Waghray Kavita

Osmania University, India

Cereals and Pulses play a vital role in the daily life of humans in both dietary and socio - economically because of their high nutritional value. In the present study, an attempt has been made to enhance the nutrient content and taste of traditional cereal and pulse based snack (Chudwa) by incorporating popped (*Triticum aestivum*, *Zeamays*, *Sorghum Vulgare*, &

Amaranthus sp.), sand roasted dals (*Cicer arietinum* & *phaseolusaureus*), puffed rice and flax seeds. Three different formulations were prepared and subjected to sensory evaluation using hedonic rating scale. Among the three, Sample 3 was rated superior both in terms of nutrient content and sensory attributes.

Biography

Myself, Siddharth Bhide pursuing my BTech (3/4, 2nd semester) in Food Processing Technology, Food Technology Dept, from University College of Technology (A), Osmania University, Hyderabad, A.P