

Comparative study of functional, antinutritional and textural properties of taro, rice and pigeonpea flour based noodles

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Blends of taro flour at 20%, 30%, 40%, 50% and 60% levels with remaining equal proportions of rice and pigeonpea flour were prepared for the production of noodles. Taro flour was significantly ($P < 0.05$) different from other flours due to its highest ash, crude fiber, lower fat and protein content and exhibited lowest L^* , ΔE , foaming capacity (FC) and highest WSI (water solubility index), WAC (water absorption capacity) and OAC (oil absorption capacity) as compared to rice and pigeonpea flour. Increased concentration of taro flour in the blends resulted in shifting of the blends towards the right positive score of first principal component (PC1). Antinutritional evaluation of noodles revealed that as the percentage of taro flour in the noodles increased, there is reduction in phytic acid content. The noodles containing 50% taro, 25% rice and 25% pigeonpea flour resulted in highest scores for color, taste, firmness and overall acceptability.

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Process development and evaluation of preserved product utilizing under exploited fruit kokum (*Garcinia indica*)

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Investigations made on "Formulation and Evaluation of Preserved products utilizing Under Exploited Fruit, Kokum (*Garcinia Indica*)". The jam was formulated, bottled and quality parameters were assessed during different periods of storage up to 90 days. The storage stability was good in jam with respect to flavour and consistency. The percent reduction in Anthocyanin content was significantly higher in jam stored at room temperature (31.5%) than at refrigerator storage (22.50%). The loss in Hydroxycitric acid (HCA) content was almost double in Jam stored at room temperature as compared to that of refrigerator storage. As the period of storage increased the titerable acidity percentage decreased in both Jam. No Significant change observed in TSS, pH, Pectin and Ash value for both Jams during storage. There was gain in total sugar content of Jam store at room temperature to the extent 0.68% also gain in reducing sugar content of jam. The microbial load of both Jam was under the limit at the end of 90 days. Hence, the prepared Jam was safe and fit for consumption.