

3rd International Conference on **Agriculture & Horticulture**

October 27-29, 2014 Hyderabad International Convention Centre, India

Cooking quality of fortified pasta from sorghum and soybean

Bhagyashree N Patil, Suchita V Gupta, Yashwant Patil and N B Jadhav
Dr. Panjabrao Deshmukh Agricultural University, India

Pasta is a nutritionally unbalance due of food its protein. It is considered an adequate proteins and other healthy components such beans. The cold extrudes were obtained from Jowar and soybean flours. Cold exudate was prepared by using Dolly Mini Pasta Machine (LaMonferrina Make). The cooking quality i.e. expansion ratio, water uptake, cooking time, cooking losses, sensory evaluation and water activity were carried out. The results indicated that the expansion ratio varied between 1.10 and 2.74. The water uptake and cooking time of the extrudates varied from 0.669 to 1.380 g/g and 170 to 213 sec. The mean scores of organoleptic evaluation showed that all the extruded products prepared from the seven composite mixes were within the acceptable range. It is found that the composite mix comprising of soybean (10%) and sorghum (90%) produced the most acceptable Ready to Cook (RTC) extrudates in terms of expansion ratio (2.10), cooking time (190 sec) and overall acceptability (8.60).

Keywords: Pasta, sorghum and soybean, cooking quality and expansion ratio.

Biography

Bhagyashree N Patil has completed her M Tech at the age of 23 years from Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. She is the Assistant Professor in the Department of Agricultural Process Engineering, Dr. PDKV, Akola. She has published 15 papers in reputed journals and has been serving as a reviewer of the reputed journals.

bhagyashreepatil21@gmail.com