

22nd Euro-Global Summit on

Food and Beverages

February 28-March 01, 2019 | London, UK

Probing the storage stability and sensorial characteristics of cereal grass functional drinks

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The present research study was designed for the development of functional drinks from wheat and barley grasses followed by their physicochemical and sensorial characterization. For the purpose, wheat and barley grasses were procured from Ayub Agriculture Research Institute, Faisalabad-Pakistan. In 1st phase, functional drinks i.e. wheat grass and barley grass drinks were prepared with different concentrations and were subjected for physicochemical analysis and sensorial evaluation. Moreover, these drinks were analyzed for color indices, pH, acidity and Total Soluble Solids (TSS) during storage study at 0, 2, 4 and 6 days. In addition, data obtained for each parameter was subjected for appropriate statistical design for determining the level of significance. Results explored that total soluble solids and pH of drinks/juices were 1.321, 2.8900, 3.100 & 6.225, 6.032, 6.491 for T0, T1 and T2, respectively whereas a slight decreasing trend in acidity was observed during storage. Furthermore, treatments and storage (days) showed non-significant effect on these traits however, storage affected significantly except for a* value for color indices. With respect to sensory aspects, the cereal grass drinks/juices showed satisfactory indexes of acceptability and promising marketing potential.

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