Enzyme Engineering

OPEN ACCESS Freely available online

Short Communication

Study on development nutritional quality evaluation, storage stability of weaning food prepared from multipurpose flour, papaya powder and milk powder

Bushra Shaida

Sharda University, India

ABSTRACT

The present study was conducted to develop a new product i.e weaning food using multipurpose flour, papaya powder and milk powder, there is an urgent need of such types of weaning food which were formulated from locally available cereals and legumes, having low cost with desirable nutritional and sensory qualities. Three variations were developed using wheat flour(WFwr), soya flour (WFsr), gram flour (WFgr), these were prepared from the blend of above in gradients suspended in water forming slurry, dehydration of the product was done in drier and pulverized to fine powder. The physiochemical, microbiological properties were studied using different packaging materials during ambient storage. The study showed that in combination film (CF), packaging there was less variation, regression analysis for moisture content (R2 = 0.9556), browning index (R2=0.9926), vitamin C(R2=0.9869), acidity (R2=0.945), showed positive regression. Microbiological studies were performed TPC(log TPC/gm), it was found that after 75 days some growth was seen. Sensory quality of weaning food showed that (WFgr) got ($P<0.05$ r scores in respect to color and flavor during ambient storage, indicating synergetic effect of gram flour. Thus these weaning foods could be of great help in improving the nutritional status of children by providing nutritional supplement.

Biography

Bushra Shaida has completed her PhD at the age of 35 years from Amity University, Noida.Working as Assistant Professor in Sharda University form last 5 years. Published more than 4 research papers in reputed journals Presenting author details.