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Study on the organoleptic properties of nutritious papad

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ABSTRACT : The study was conducted in the research laboratory of the Department of Foods and Nutrition, Halina School of Home Science SHIATS, Allahabad. Two types of *papad* were developed, greengram and rice *papad* using 10%, 20%, 50% soyflour. From the findings of the study undertaken, it was observed that in greengram T₁ (10%) was found to be the best in terms of flavour and taste, colour and appearance, body and texture and overall acceptability. In rice *papad* T₂ (20%) was found to be the best in terms of flavour and taste, colour and appearance, body and texture and overall acceptability.

Key Words: Green gram, organoleptic quality, *papad*, nutritive value, feasibility.