Nutritional evaluation of products developed by incorporating dehydrated mushroom flour (variety–Agaricus bisporus) in wheat flour

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ABSTRACT: The present study was carried out to dehydrate mushroom, to assess their nutritional composition, to prepare value added products by incorporating dehydrated mushroom flour to assess their nutritional composition. In dehydrated mushroom flour: moisture, ash, protein, crude fibre, carbohydrate, energy, calcium and iron content were found to be 7.2g, 10.13g, 16.13g, 16.04g, 64.71g, 346.87Kcal, 23.06mg and 6.26mg respectively. Protein, fat, fibre and iron values were improved by addition of dehydrated mushroom flour.

Key Words- Mushroom, dehydration, nutritional composition of mushroom, supplementation. laddoo, malpua, shakkarpara and muffins.