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.