

Physical and sensory properties of noodles supplemented with germinated mungbean flour

Neelu Slathia, Julie Dogra Bandral and Monika Sood

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ABSTRACT : The mungbean seeds were soaked (overnight), germinated for (24 hrs) and heated at (80°C) for 15 min. The germinated seeds were dried in a tray drier at 40-45°C for about 12 hrs disturbing in between till the desired moisture content was obtained and then converted into flour. Flour thus obtained was blended with refined wheat flour in different ratios for the preparation of noodles. The prepared noodles were stored under ambient conditions in poly propylene packs and subjected to physical and sensory evaluation 30 days interval. With the incorporation of mungbean flour into refined wheat flour, the mean rehydration ratio increased from 4.17 to 5.20 per cent whereas, the water activity decreased from 0.69 to 0.53 in control and noodles containing 25 per cent mungbean flour. The colour, texture, taste and overall acceptability scores for noodles prepared from treatment T₄ (containing 15 per cent mungbean flour) were maximum, but declining trend was observed after addition of mungbean flour beyond 15 per cent level. The noodles thus prepared were well accepted by the sensory panelists. All the treatments were found to be free from microbial count upto 90 days of storage. The product was self stable upto 90 days of storage under sealed conditions.

Key Words : Mungbean, soaking, germination, roasting, noodles, organoleptic evaluation.