

Development and organoleptic evaluation of nutritious products by incorporation of broccoli leaves and floret powder for non-insulin dependent diabetics

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■ **ABSTRACT** : The present study was planned with the objectives to develop and evaluate value added products organoleptically using broccoli floret and leaves powder with optimum nutrition and sensory attributes. Broccoli floret and leaves were prepared by washing, blanching, drying at 40-50°C for 4- 6 hrs. Five products were developed *i.e.*, *Missi roti*, *Dalia*, *Dhokla*, *Chana dal* and Barley snack in the laboratory by using 5 per cent, 10 per cent and 15 per cent of broccoli floret and leaves powder. Organoleptic evaluation of developed products was done at 9 point hedonic scale from the Faculty of Department of Foods and Nutrition. Incorporation of broccoli floret and leaves powder in *Missi roti* was acceptable at 15 per cent and 10 per cent and in *Dalia* was acceptable at 10 per cent and 5 per cent and in *Dhokla* was acceptable at 10 per cent and 5 per cent and in *Chana dal* was acceptable at 5 per cent and 5 per cent and in barley snacks was acceptable at 5 per cent and 5 per cent, respectively. Mean scores of *Missi roti*, *Dalia*, *Dhokla*, *Chana dal* and *Barley snack* were significantly different ($P < 0.05$) at different levels *i.e.*, 5 per cent, 10 per cent and 15 per cent in all attributes. Incorporation of broccoli floret powder at 5-15 per cent and broccoli leaves powder at 5-10 per cent was highly acceptable in all five products. So, broccoli floret and leaves powder can be safely incorporated in daily diet of diabetics.

■ **KEY WORDS**: Broccoli floret, Leaves powder, Organoleptic evaluation, Diabetics

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