



RESEARCH ARTICLE :

Evaluation of quality characteristics of bread from horsegram

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SUMMARY : Horsegram incorporated breads were standardized by incorporating horsegram flour at 15, 20 and 25 per cent levels. The developed bread was evaluated for their sensory attributes and it was acceptable at 15 per cent level of horsegram incorporation. The developed products were analyzed for their physico-chemical properties. The incorporation of horsegram flour increases the bread characteristics such as height, weight, specific volume, water absorption and decreases the dough extensibility. The bread samples partially substituted with horsegram had significantly lower L* value compared to control (100% maida). By increasing the amount of horsegram in bread, darkness gradually increases with significant difference among all combinations. Where as a* and b* value increases as the level of incorporation increases and gradually decreases during storage. Horsegram bread is nutritious with high contents of calcium, fibre and protein when compared to control sample. The shelf-life of the bread was 7 days under ambient condition in different packaging materials and the microbial population was within the safer limit during the storage period.

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