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# Development and sensory evaluation of value added products

VINITA SINGH AND ANJALI VERMA

Maize is used as food, as feed for livestock and as raw material for industry. The level of incorporation in developed products were T<sub>1</sub>(20%), T<sub>2</sub>(40%), T<sub>3</sub>(60%) and T<sub>4</sub>(80%). These products were analyzed for its organoleptic acceptability by panel members. This revealed that 60 per cent incorporated *Laddoos* and 60 per cent incorporated *Namkeen* had better quality in terms of taste and flavour, body and texture, colour and appearance and overall acceptability than control and other incorporated products. Analysis of variance revealed that 60 per cent incorporated *Laddoos* was liked extremely while 60 per cent incorporated *namkeen* was liked very much.

**Key Words :** Zea mays, Organoleptic acceptability, *Laddoos Namkeen*

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