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## Optimization of ingredients in cereal bar

LATIKA YADAV AND VIBHA BHATNAGAR

The objective of this study was the optimization of ingredient in RTE cereal bar using corn syrup and honey in different ratios. Organoleptic evaluation of RTE cereal bar was done by a panel of ten judges using 9 point hedonic scale. Results showed that 30 per cent incorporation level of corn syrup and honey in cereal bar obtained the highest overall acceptability *i.e.*, CCB ( $8.39 \pm 0.08$ ), HCB ( $8.18 \pm 0.14$ ) and the score was in the range of “like very much” to “like extremely”. Thus it can be concluded that 30 per cent incorporation of corn syrup and honey was highly accepted by panel members.

**Key Words :** Cereal bar, Corn syrup, CCB (Corn syrup cereal bar), HCB (Honey cereal bar)

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