

# Standardization, chemical characterization and storage studies on *Metkut*, a pulse based Indian traditional food adjunct

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*Metkut*, a dry chutney powder is an adjunct in the Maharashtrian (a western region of India) cuisine. The formulation and process parameters of *metkut* were standardized with bengal gram (50%), dehulled black gram (24%), rice (12.5%), spice mix (11.5%) and turmeric powder (2%) with the roasting temperature of 150°C. The product was found to be rich in protein (20.42%) and carbohydrates (67.86 %). The net dietary protein calorie per cent (NDPCal %) was 10.06 per cent indicating the product's use as a protein supplement in the diet. The critical moisture content for *metkut* was found to be 12.45 per cent which equilibrated at 70 per cent RH. Storage studies conducted in PE and PET/metallized polyester/polythene pouches at ambient temperature (15-35°C) conditions for 90 days showed that there was significant decline in sensory quality of the product packaged in PE whereas the quality of the product packaged in PET/metallized polyester/polythene pouches was acceptable even after the end of the storage period.

**Key Words :** Food adjunct, Critical moisture content, Storage studies, Sensory quality, Colour analysis

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