

Organoleptic evaluation of mushroom powder fortification in Rava Idli and Mathari

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In India, there are mainly three species of mushrooms, namely, white button mushroom (*Agaricus bisporus*), oyster mushrooms (*Pleurotus sajor caju*) and paddy straw mushrooms (*Volvariella volvacea*), that are grown commercially. Among these, oyster (*Pleurotus sajor caju*) mushrooms possess unique nutritional and medicinal values, characteristic aroma and taste. Two products mathari and rava idli were prepared using prepared mushroom powder by oven dried method. The level of mushroom fortification in developed products were T₁(5%), T₂(10%), T₃(15%) and T₄(20%). The products were analyzed for its organoleptic characteristics. Analysis of variance revealed that 10 per cent fortification of mushroom powder in mathari was liked very much whereas 20 per cent fortification of mushroom powder in rava idli was liked extremely (by hedonic scale). This study shed light on the evaluation of organoleptic acceptability of mushroom powder as an important food supplement. The study indicates that mushroom powder could be applied in various Indian recipes as an excellent functional and nutritional food.

Key Words : Oyster mushrooms (*Pleurotus sajor caju*), Indian recipes, Fortification, Organoleptic acceptability, Oven Drying, Rava, Besan, Refined flour

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