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# Nutrient and chemical profile of raw jackfruit based noodles

VEENA KUMARI AND SUMA DIVAKAR

This study was undertaken to develop a nutrient dense noodles by the incorporation of jackfruit bulb and seed flour and evaluate its chemical and nutritional properties. Noodles based on raw jackfruit bulb flour, raw jackfruit seed flour and refined flour were extruded in various proportion (40:30:30, 50:25:25, 50:30:20, 50:40:10, 50:10:40, 50:20:30). The results of study indicated that samples of jackfruit bulb and seed flour added noodles contained more protein, fibre and minerals and less in energy and carbohydrate as compared to control sample. The noodles developed with addition of jackfruit bulb and seed flour had desirable organoleptic properties. However, based on sensory analysis treatment T<sub>5</sub> (50:10:40) and T<sub>6</sub> (50:20:30) were found to be more acceptable than other treatments.

**Key Words :** Bulb flour, Extrusion jackfruit, Noodles, Nutrition, Seed flour

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