

Product development and organolaptic evaluation of pumpkin seed

Mamta Jaiswal and Rachana Baranwal

The objective was present investigated was to “Product development and organolaptic evaluation of pumpkin seed” To developpumpkin seed seed products like halwa, soup, pancake, migipag and namkeen. Pumpkin seed have a soft texture, and are easy to digest. Pumpkin seed are a high source of nutrients like zinc, sodium, potassium, magnesium, calcium, B vitamins, protein, fat and energy. They are also a very filling food. Pumpkin seed are considered useful in fight depression, promote sleep, diabetes and obesity. Can Help Lower High Cholesterol Level and Protect Against Heart Disease. The development products were given to the panel of 10 judges products were tested for flavour and tested for flavour and taste, body and texture, colour and appearance, overall acceptability. The organolaptic evaluation of products was done by using score card method (9-point hedonic scale). The result developed products halwa and soup (T_0) and (T_1) was highest average score for overall acceptability (T_1) Halwa and Soup 9, 8.3.

Key Words : Acceptability, Development, Investigation, Evaluation

How to cite this article : Jaiswal, Mamta and Baranwal, Rachana (2018). Product development and organolaptic evaluation of pumpkin seed. *Food Sci. Res. J.*, 9(1): 61-63, DOI : 10.15740/HAS/FSRJ/9.1/61-63.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

Rachana Baranwal, Kamla Nehru Institute of Physical and Social Science, Sultanpur (U.P.) India
(Email : rach.rachnabaranwal.001@gmail.com)

Associate Authors' :

Mamta Jaiswal, Kamla Nehru Institute of Physical and Social Science, Sultanpur (U.P.) India
