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Development of fortified rice based pasta incorporated with spinach powder

Pragya Trivedi

Pasta was prepared from rice flour, with spinach powder (RF:LP), was incorporated with 10, 15, and 20 % and spinach powder 05% in all combination on the basis of sensory evaluation. These rice flour pasta was improved nutrient content moisture, protein, ash, fibre, carbohydrate, fat, iron calcium of the pasta in the range of 8.45-9.20, 10.32-10.03, 6.80-3.80, 7.70-7.20, 2.30-1.80, 68.59-72.88, 19-18.20, 139.00-134.00, 17.40-16.90, respectively. 10 per cent linseed pasta was found best with regard to nutrient content and sensory characteristics.

Key Words : Pasta, Rice flour, Linseed flour, Spinach powder

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