

Acceptability sensory evaluation of products by using waste portion of vegetables and fruits

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The objective was present investigation was to acceptability sensory evaluation of products by using waste portion of vegetables and fruits. To develop waste portion of vegetables and fruits based products like paratha and kabab have a sweet flavour, soft texture and are easy digest waste portion of vegetables and fruits are high sources of nutrients like manganese, potassium, carotene and various vitamins and water. They are also a very filling food. Waste portion of vegetables and fruits are considered useful in defending against cancer diseases, diabetes, heart diseases. The developed products were given to the panel of 10 judges products were tasted for flavour and tested for flavour and taste, body and texture, colour appearance, over all acceptability. The organoleptic evaluation of products was done by using score card methods (9-point hedonic scale). The result of developed products *i.e.* paratha and kabab (T_0) and (T_1) were best in all treatments in case of all sensory attributes. The over all acceptability (T_1) paratha, kabab were 8.3, 8.3 respectively.

Key Words : Acceptability, Development, Investigation, Evaluation, Organoleptic

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