

Development and quality evaluation of iron rich products

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Four different iron rich products namely kranky noodles, crunchy ball, nutri grans and nutri ribbon were developed to combat iron deficiency anaemia utilizing locally available, low cost and food stuffs rich in iron content. Developed iron rich products were evaluated organoleptically and nutrient content was determined. The periodical acceptability, nutrient content and microbial content was evaluated at 0, 3 and 6 months of storage period. Among the five developed iron rich products the iron content of developed product was in the range of 14.60 mg to 17.20 mg/100g. The results of storage study indicated that the developed products were acceptable while microbial content increased but it was in the safe range.

Key Words : Iron rich products, Anaemia

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