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Studies on physico-chemical properties of multi-flour noodles during storage

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■ **ABSTRACT :** Experiments were conducted to development, quality evaluation and storage stability of multi- flour noodles made from wheat flour, soya bean flour, carrot powder, mushroom flour and apple pomace powder. The noodles were formulated by taking different proportion of multi-flours in the ratio of (T_{100}) 100:0:0:0:0, (T_{90}) 90:2.5:2.5:2.5:2.5, (T_{80}) 80:5.0:5.0:5.0:5.0, (T_{70}) 70:7.5:7.5:7.5:7.5, (T_{60}) 60:10:10:10:10 and (T_{50}) 50:12.5:12.5:12.5:12.5 respectively. Wheat flour of the ratio of 100:0:0:0:0 was considered as control. All the samples were packed in high density polyethylene (HDPE) and stored at room temperature from 0 to 60 days for quality evaluation. After preparation of noodles various physico-chemical properties were determined, *i.e.*, moisture content, ash content, protein content and fat content.

■ **KEY WORDS :** Multi- flour, Noodles, High density polyethylene

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