

Acceptability of pearl millet flakes

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■ **ABSTRACT** : A study to evaluate the quality of two pearl millet recipes viz., chivda and seasoned wet flakes prepared from pearl millet flakes was carried out at Krishi Vigyan Kendra and Regional Agricultural Research Station, Bijapur during 2011-12. The flakes were prepared from pearl millet composite cv. ICTP-8203 having bold and uniform size seeds. The sensory evaluation and acceptability of the two recipes with respect to appearance, colour, taste, aroma and texture were conducted by 15 judges panel using hedonic score method. The results revealed that both the products were equally acceptable when the moderate acceptability was compared (60%), but when the high acceptability was compared, seasoned wet flakes were more preferred (33.33%) than chivda (20.00%). Further, the nutritional superiority of this millet is an added advantage which will help to create its space and demand in the food industry.

■ **KEY WORDS** : Pearl millet, Nutritive value, Flakes, Recipes, Acceptability