

Organoleptic evaluation of soybased formulated soychakali

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■ **ABSTRACT** : Soybased food product, Soychakali was formulated in three different combinations with rice flour and soyflour 40:40, 50:50 and 40:60 ratios. All these three combinations were evaluated organoleptically. Among these combinations, high scored product was selected and chemically analyzed on the basis of their storage stability. Due to attractive colour, flavour, taste appearance and over all acceptability of soychakali prepared with composition III. *i.e.* rice flour 60 g and soyflour 40 g. scored high by organoleptically. The chemical composition like moisture, ash, crude fibre, crude protein, iron, calcium, zinc, carotene and B complex vitamins were found adequate in soychakali .

■ **KEY WORDS** : Soybean, Soyproduct, Nutritional quality

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Soybean is an important source of quality legume protein and also oilseed crop in Maharashtra. Soybean is one of the nature's wonderful nutritional gifts. It is one of the few plants that provide complete proteins with minimum saturated fat. Regular consumption of soybean helps people feel better and live longer with enhances quality of life. Soybean contains protein, carbohydrates, fat as well as vitamins and minerals including folic acid calcium, potassium and iron. Soybean protein provides all nine essential amino acids in the amount needed for human health.

Soybean also contains nutraceutical properties like isoflavones phytoestrogen soluble phosphate and potassium sulphate in which these properties are mostly used to prevent the risk of dreaded diseases like breast cancer, osteoporosis, cardiovascular diseases kidney stones, and help in beating 'menopausal blue' (Messina, 1997).

It is less expensive and hence used for formulation of high nutritious weaning, supplementary food and snack food. Most of these studies (Sahay and Kacharu, 1988; Deshpande *et al.*, 2004) recommended that soybean can be used for snack food as well as weaning food and supplementary food to combat the malnutrition and to maintain good health and good nutritional status of pre-school children. With the intention of high significance nutritive value of soybean, the most-familiar, and more popular in children, soybased product

Chakali was prepared, evaluated and analyzed chemically.

■ RESEARCH METHODS

Local varieties of soybean MC HS 58 and rice *i.e.* Ratanagri were procured from market. They were cleaned washed dried roasted and ground separately. The following combinations were used for the formulation of and preparation of soychakali.

Fomulation and prepatation :

Soychakali:

On the basis of per cent formulation of soychakali three different combinations were made with rice flour 60:40, 50:50 and 40:60. The Chakali were prepared with three combinations by use of standard method.

Type of shortening agent :

Shortening agent, refined soy oil used for frying the chakali.

Frying time :

Frying period and variation in the flame *i.e.* low, medium and high for period 2 – 4 min, 4 – 6 min. and 6 – 8 min the combination of the procedure were developed.