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# Development, sensory and nutritional evaluation of *Bajra* mix products

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All the products prepared with incorporation of ground nut flour, wheat flour, chickpea flour were acceptable. The various parameters such as moisture, fat, crude protein, carbohydrate, crude protein and total ash were analyzed. Organoleptic acceptability of incorporated products were analyzed by panel member. 20% incorporated *Laddus*, 20% incorporated *Papdi*, 40% incorporated *Tikki*, 40% incorporated biscuit and 40% incorporated *Pua* had better sensory characteristic than other incorporated products. *Bajra* is an important source of energy, protein, vitamins and minerals. It contains 9 to 13 per cent protein. It is rich in B vitamins, potassium, magnesium, iron, zinc, copper and manganese. It is gluten free grain. It is very high in calories it greatly helps growing children and pregnant women.

**Key Words :** Bajra mix products, Potassium, Iron, Zinc, Copper, Pregnant women

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