

Formulation and quality assessment of protein rich sesame *Chikki* - Indigenous energy bar

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■ **Abstract** : 'Brittle' is commonly known as *Chikki*-it's an indigenous sweet snack, mostly liked by all age groups, also possesses nutritional importance in it. In present study utilization of sesame (*Sesamum indicum*) is carried out in *Chikki* to evaluate the acceptance of consumers towards S_1 to S_4 samples *i.e.* S_1 as Raw sesame and Jaggery, S_2 as Roasted sesame and Jaggery, S_3 as Raw sesame and Sugar while S_4 as Roasted sesame and Sugar. Sample S_1 , S_2 , S_3 and S_4 were subjected to proximate analysis, Textural Analysis, organoleptic evaluation and statistical analysis (ANOVA). Results showed the more hardness in Roasted sesame and sugar sample (S_4) 201.70 MJ. Organoleptic properties revealed that raw sesame and sugar sample (S_4) is acceptable permutation of *Chikki* followed by roasted sesame and jaggery sample (S_2).

■ **Key words** : Sesame *Chikki*, ANOVA, Texture analysis

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