



RESEARCH PAPER

Development and nutritional evaluation of product prepared from soy-malt flour

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Abstract : This thesis is aimed at development nutritional value added food products with the addition of soy- malt flour. Intake of soy is very likely to help us to maintain our overall health in the long term. The whole grains are rich in protein, vitamin, minerals, iron, Calcium and amino acids essential for our health. More importantly soy or malt is one of the richest sources of both soluble and insoluble fibres. The work was designed to evaluate the scope of utilizing soy and malt flour which has been underutilizing food product. Soy and malt flour with 5 replication of each was done to assist the sensory acceptability of the product. Sensory score of various treatments were graded on 9 points hedonic scale scorecards. Sensory score of Cutlet were best and were most acceptable. Sensory scores of Sev were also acceptable. From our study, it was observed that small and malt flour product is compact source of nutrients. These products play quite significant role in now a days and it is beneficial to all age group.

Key Words : Development, Nutritional evaluation, Product prepared, Soy-malt flour

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