

Study on preparation procedure and standardization of recipe for tikhur *Barfi*

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SUMMARY :

An investigation was conducted at Indira Gandhi Krishi Vishwavidyalaya, Shaheed Gundadhoor College of Agriculture and Research Station, Kumhrawand, Jagdalpur, Bastar, Chhattisgarh in Horticultural laboratory under AICRP on Tuber Crops and RKVY#16. The experiment was undertaken during January, 2010 and January, 2011. The experiment was laid out in Completely Randomized Design in which 16 treatments tested in three replications for identification of best recipe for preparation of tikhur *Barfi*. High rhizome and starch yielded genotype IGSJT-10-2 of tikhur was selected as an experimental material and starch of above genotype used for preparation of tikhur *Barfi*. Tikhur *Barfi* was prepared in Horticulture laboratory for evaluation of best recipe among 16 different treatments. The different recipe combination of tikhur starch, sugar and water in 16 treatments were taken to standardize the recipe. The results clearly indicated that the highest score was also awarded to recipe T₁₆ for sweetness. Highest score of 9.0 was awarded by panel of 11 judges after organoleptic taste of tikhur *Barfi* to treatment T₈=1:1.5:2.5 (Tikhur starch: Sugar: Water). The hedonic scale rating of treatment T₈ was awarded liked extremely (LE) and liked slightly (LS) after 10 days storage by Judges. The highest score was awarded to treatment T₈ for its appearance, flavour, fibrousness sweetness, texture and moisture content and similarly T₈ also recorded. Highest score was also awarded to treatment T₈ for overall acceptability just after preparation and after 10 days storage by panel of judges. On the basis of above findings it can be concluded that the treatment or recipe combination T₈=1:1.5:2.5 (Tikhur starch: Sugar: Water) was best for the preparation of tikhur *Barfi*. On the other hands tikhur *Barfi* prepared through the recipe 1:1.5 2.5 (Tikhur starch: Sugar: Water) had a pleasant flavour, texture, taste moisture, texture appearance and over all acceptability.

KEY WORDS : Tikhur, *Curcuma angustifolia* Roxb., Tikhur *barfi*, Organoleptic score, Hedonic scale rating, Recipe

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