

Evaluation of acceptability of radish poori

B.J. ANSARI AND ROHINI DEVI

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See end of the article for authors' affiliations

Correspondence to:

B.J. ANSARI

Department of Food and Nutrition, College of Home Science, Marathwada Agricultural University, PARBHANI (M.S.) INDIA

ABSTRACT

The study was undertaken to evaluate organoleptic characteristics of radish *poori* for acceptability. Three variations were prepared with different levels of incorporation of radish at 0, 15, 18 and 20 per cent and radish leaves at 0, 10, 7 and 5 per cent and also without incorporation of radish and radish leaves to serve as a control. Three variations and one control were served freshly to 10 judges for the evaluation of organoleptic characteristics like colour, flavour, taste, texture and overall acceptability. The results revealed that first variation (incorporation of radish 15% and radish leaves 10%) stood first in all sensory properties recorded by panel members. The third variation was prepared with incorporation of radish at 20 per cent level and radish leaves at 5 per cent which indicated that colour, texture and test and over all acceptability scores were comparatively low. From this finding it can be concluded that radish added upto 15 per cent and radish leaves upto 10 per cent may serve as the preparation of supplementary food *poori*.

Key words : Radish, Evaluation, *Poori*.

Radish is a popular vegetables in both tropical and temperate regions. It is grown for its young tender tuberous roots, which are eaten raw as salad or cooked as a vegetable. It is relished for its pungent flavour and is considered as an appetizer. The young leaves are also cooked as vegetable and eaten. It has refreshing depurative properties. Its preparations are useful in liver and gall bladder troubles. Roots, leaves, flowers and pods are active against gram positive bacteria. The roots are said to be useful in urinary complaints, piles and gastrodynia. The juice of fresh leaves is used as diuretic and laxative. The seeds are said to be peptic expectorant, diuretic and carminative (Kirtikar and Basu, 1935).

Many people in India do not like to eat radish due to its characteristics of pungent flavour. They are not aware of its importance in diet as it has most medicinal value. Apart from this, the data available on root product is scanty. Hence, the present study was undertaken to find out the effects of different levels of radish incorporation, on the acceptability of selected supplementary food and evaluate organoleptic characteristics of developed recipe for acceptability.

METHODOLOGY

Collection of materials:

Radish and radish leaves were procured from local market of Parbhani city. They were cleaned separately and kept in refrigerator till experiment was over.

Procedure of *poori* preparation:

Ingredients used for the preparation of *poori* are given in Table 1. Mix wheat flour 70g and 20g chickpea

dal flour. Clean and roast the sesamum till light brown colour obtain, peel garlic, wash green chilli and grind it with garlic flakes into paste. Add cumin seed powder, red chilly powder, turmeric, salt, garlic paste, roasted sesamum and lime juice to wheat flour. Mix it well and knead all the ingredients by using required amount of water. Divide the dough in equal balls. Roll out the *poori* and fry it in deep frying pan till light brown colour obtain and serve hot.

Table 1 : Ingredients used for preparation of *poori*

Ingredients	Amount (g)
Wheat flavour	70
Besan (chickpea flavour)	20
Sesamum	10
Green chilly	1 No.
Red chilly powder	2.5
Turmeric	0.5
Cumin seed	0.5
Garlic flake	3 Nos.
Lime	1/4 th
Salt	To taste
Oil	For deep frying

Sensory evaluation:

The threshold test was carried out and by 10 panel members, which obtained maximum score, were selected for sensory evaluation of developed recipe *poori*. The developed recipe was prepared with different levels of incorporation of radish and radish leaves at 0, 15, 18, 20 g and 10, 7 and 5 g in variations first, second and third. Each variation was prepared with 10 per cent addition of sesamum and 15 per cent addition of chickpea flour. The