

Development and quality evaluation of instant iron rich weaning mix

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■ **ABSTRACT** : The present study aimed to prepare a weaning mix using malted pearl millet and malted wheat. To find out the acceptability of weaning mix sensory evaluation was done. The acceptability scores ranged between 7 to 8 for different sensory characteristics. Bulk density, wettability, water absorption capacity, swelling capacity, solubility was found to be 0.62 g/ml, 14.33 seconds, 60%, 4 g per cent, 19.66, respectively. Proximate composition of weaning mix revealed 3.01 g/100 g, 11.66g/100 g, 2.51 g/100g, 2.51 g/100g, 0.41g/100g, 79.06 g/100g and 392 Kcal/100g for moisture, protein, fat, ash, fibre, carbohydrate and energy, respectively. Total iron content was found to be 6.93 mg/100 g and bio available iron was 5.66 mg/100 g. The per cent availability of iron was found 81.67 per cent. Phytic acid content was found to be 39.84 mg/100g while Vitamin C content of weaning mix was 11.77 mg/100g. The microbial count was also found in safer limit less than 50,000 per g of sample according to Indian Standard Value safe for consumption. Peroxide value was also found in safe limit no rancid taste was found during organoleptic evaluation of weaning mix at 0th day and 30th day of storage.

■ **KEY WORDS** : Quality evaluation, Iron, Weaning mix

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