

Changes in quality attributes of germinated fenugreek seed flour on storage

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■ **ABSTRACT** : Germinated fenugreek seed flour was prepared and stored in glass and plastic bottles at ambient temperature for the period of 30 days. The developed flour was evaluated for changes during storage *i.e.* chemical and microbiological characteristics. Peroxide value, free fatty acid and microbiological changes were in the range of PFA prescription up to 30 days of storage. The results indicated that germinated fenugreek seed flour can be used up to 30 days without any change in its microbiological and chemical attributes. Developed flour may be used as a good supplement for type 2 diabetic subjects.

■ **KEY WORDS**: Germinated, Microbiological, Supplement, Free fatty acid, Peroxide value

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