Sensory evaluation and acceptability of noodles prepared from different food items

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∎**ABSTRACT :** Noodles are no longer an alien food in India. An Indian Market Research Bureau report stated that 45 per cent of all household consume noodles. Thus, the present work is an attempt to increase the nutritive value of noodles, which is now becoming a favourite food item for children as well as adults. In this work, lack of nutrients in noodles has been compensated by adding a variety of cereal flours, vegetables and pulses and was prepared by using extrusion technology. After that sensory evaluation was performed by panel members. It was found that noodle prepared from Rajmah (kidney bean) with base cereal (mixture of refined flour and semolina) was most acceptable and has good nutritive value.

∎**KEY WORDS:** Noodles, Nutrient, Sensory evaluation

∎**HOW TO CITE THIS PAPER :** Parveen, Shaista and Chakravarty, Archana (2014). Sensory evaluation and acceptability of noodles prepared from different food items. *Asian J. Home Sci.,* **9** (1) : 339-341.