

Development of textured vegetable protein (TVP) based on raw jackfruit

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A novel product namely textured vegetable protein was standardised in this study. Textured vegetable protein or TVP is a meat substitute that mainly focuses on vegetarian population. Even though *Koozha*, fibrous type of jackfruit (*Artocarpus heterophyllus*) is highly available it is an underutilized fruit. Jackfruit bulb flour, seed flour and gluten in varying proportions were used for the development of TVP. The sensory quality of textured vegetable protein produced was evaluated. The cooked product was served to panelists to compare sensory acceptability of the TVP. Based on the sensory attributes treatment T₇ was selected as the best treatment.

Key Words : TVP, Underutilized, Fermentation, Sensory attributes, Development, Acceptability

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