

# Development and standarization of *Kharodi* fortified with *Ragi* flour

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■ **ABSTRACT** : Present work have been undertaken to develop and standerize the *Ragi* fortified *Kharodi*. The *Kharodi* is prepared from pearl millet with fortitfication of *Ragi*. Four treatment were used with sample code T<sub>0</sub>(100-00), T<sub>1</sub>(70-30), T<sub>2</sub>(60-40) and T<sub>3</sub>(50-50) i.e. 30, 40 and 50 per cent are the per cent of the fortification. The prepared *Ragi* fortified *Kharodi* was evaluated for the its sensory acceptability using 9 point hedonic scale. It was found that treatment T<sub>1</sub> containing 30 per cent *Ragi* fortified in *Kharodi* got highest score as compare to other treatments. Hence this preparation was used for further study of nutritional analysis and its found better result. It was concluded that from the research *Ragi* fortified *Kharodi* sample T<sub>1</sub> containing 30 per cent of *Ragi* flour was most desirable in terms of sensory and nutritional quality profile.

■ **KEY WORDS** : *Kharodi*, Sensory evolution, Pearl millet, *Ragi*

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