



RESEARCH PAPER

Proximate composition and nutritional evaluation of gluten-free pasta

K.C. Mahajan*, S.K. Garg¹, Gyanendra Tiwari² and Anubha Upadhyay²

Department of Food Science and Technology, College of Agriculture, Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur (M.P.) India

Abstract : Celiac disease is a chronic inflammatory disorder of the intestine which being asymptomatic to causing severe malnutrition (Stovenet *et al.*, 2012). A gluten free diet (GFD) is the mainstay of celiac disease treatment (Volta *et al.*, 2013). The objective of this study was to optimize the proximate composition and sensory properties of pasta samples prepared from different blends of gluten-free maize, quinoa and ragi flours. Response surface methodology was used to formulate the composite blends, which gave 32 samples. Developed pasta samples were analyzed for proximate composition using AOAC and AACC methods and sensory evaluation using Hedonic scale. Results of the proximate composition revealed that pasta samples with higher content of quinoa flour indicated higher protein contents in them while the samples with higher ragi flour were high in ash content. Optimized combination for development of gluten-free pasta consisted of 50g maize flour, 17.311g ragi flour and 32.689g quinoa flour with overall desirability as 0.781. Pasta sample prepared following optimized formulation provided 14.165% protein content, 2.636% ash content and overall sensory acceptability scores 8.661. This result therefore indicates that the use of these underutilized crops has the potential to increase the nutritional intake of consumers of this product and at the same time can satisfy the nutritional need of the peoples who having the gluten related diseases or disorders.

Key Words : Celiac, Gluten-free, Maize, Ragi, Quinoa, Proximate, Sensory

View Point Article : Mahajan, K.C., Garg, S.K., Tiwari, Gyanendra and Upadhyay, Anubha (2023). Proximate composition and nutritional evaluation of gluten-free pasta. *Internat. J. agric. Sci.*, **19** (RAAAHSTSE) : 56-60, DOI:10.15740/HAS/IJAS/19, RAAAHSTSE-2023/56-60. Copyright@2023: Hind Agri-Horticultural Society.

Article History : Received : 13.03.2023; Accepted : 20.03.2023

***Author for correspondence :**

¹Faculty of Agriculture, Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur (M.P.) India

²Department of Plant Physiology, College of Agriculture, Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur (M.P.) India