

RESEARCH PAPER

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# Evaluation of nutritional characteristics of weaning food formulations

■ Malsawmtharzela\* and A.K. Gupta

Department of Post Harvest Process and Food Engineering, College of Agricultural Engineering, Jabalpur (M.P.) India

Email : [mstharzela@gmail.com](mailto:mstharzela@gmail.com); [write2drakg@gmail.com](mailto:write2drakg@gmail.com)

\*Author for Correspondence

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## SUMMARY :

Weaning food was developed in three different formulations viz., F<sub>1</sub> (Malted wheat flour : Peanut flour: Banana flour :: 72 % : 23 % : 5 %), F<sub>2</sub> (Malted wheat flour : Peanut flour: Banana flour :: 62 % : 32 % : 6 %) and F<sub>3</sub> (Malted wheat flour : Peanut flour: Banana flour :: 68 % : 26 % : 6 %) at the lowest possible cost and in such a way that to meet and enriched the protein requirement of infant. The nutritional characteristic of developed weaning food was analyzed during the storage period of 90 days. The weaning food formulation with malted wheat flour, peanut flour and banana flour in the proportion of 62 % : 32 % : 6 % was found best in terms of nutritional content during the study period of 90 days. It contains 15.37-16.07 % protein, 11.56-12.33 % fat, 2.07-2.20 % ash, 63.23-63.29 % carbohydrate and 418.6-428.2 kcal energy.

**KEY WORDS :** Weaning food, Protein, Nutritional characteristics, Storage

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