

Development and Sensory Evaluation of Low Cost Weaning Food Formulations

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ABSTRACT Low cost weaning foods namely panjiri, kheer, halwa and dalia were developed in the laboratory using germination, malting, roasting and pressure cooking processes. The experimental formulations were based on germinated wheat, pulses (Bengal gram, green gram and lentil) and roasted groundnut in the ratio of 75:25:25. All the formulations were evaluated thrice for their acceptability by a panel of 12 judges using a hedonic scale. All the formulations were found to be organoleptically acceptable obtaining moderately to extremely good scores ranging from 7.23 to 7.93. Germinated and supplemented grain flour weaning food formulations were more acceptable as compared to control products made from ungerminated grain flour.

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