$\mathbf{R}_{\text{ESEARCH}} \mathbf{P}_{\text{APER}}$

• FOOD SCIENCE

e ISSN-2230-9403 ■ Visit us : www.researchjournal.co.in Volume 8 | Issue 2 | October, 2017 | 214-218 DOI : 10.15740/HAS/FSRJ/8.2/214-218

Acceptability and nutrient composition of drumstick leaves powder chutney

Ashwini Bidwe and Tasneem Naheed Khan

Four variations of drumstick leaves powder chutney were developed by utilizing drumstick leaves powder (*Moringa olifera*), Bengal gram powder (*Cicer arietinum*), black gram powder (*Vigna mungo*), niger seed powder (*Guizotia abyssinica*). Jaggery, tamarind (*Tamarindus indica*) and chilli (*Capsicum annum*) powder were added in same amount in all the developed variations. The acceptability of four variations of developed drumstick leaves powder were studied by evaluating different organoleptic characteristics by selected panel member. Drumstick leaves powder chutney variation III secured highest acceptability scores. Further variation III was subjected for nutrient analysis. The results of nutrient analysis indicated that the developed chutney is rich in protein, fibre, calcium and iron.

Key Words : Development of drumstick leaves powder chutney, Organoleptic evaluation, Nutrient analysis

How to cite this article : Bidwe, Ashwini and Khan, Tasneem Naheed (2017). Acceptability and nutrient composition of drumstick leaves powder chutney. *Food Sci. Res. J.*, 8(2): 214-218, DOI : 10.15740/HAS/FSRJ/8.2/214-218.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

ASHWINI BIDWE, Department of Foods and Nutrition, College of Home Science, Vasantrao Naik Marathwada Krishi Vidyapeeth, PARBHANI (M.S.) INDIA Email : prashu.vnmkv@gmail.com

Associate Authors' :

TASNEEM NAHEED KHAN, Department of Foods and Nutrition, College of Home Science, Vasantrao Naik Marathwada Krishi Vidyapeeth, PARBHANI (M.S.) INDIA

Email:k_naheed@rediffmail.com