

# Development and sensory evaluation of drumstick leaves powder (*Moringa oleifera* L.)

MAMTA, VIMLA DUNKWAL AND MADHU GOYAL

Drumstick leaves (*Moringa oleifera*) was studied to develop technology for its powder to study the sensory evaluation of developed powder. Washed leaves were dried separately in mechanical tray drier, solar tray drier, open sun light and shade drying. The organoleptic evaluation of drumstick leaves powder samples revealed shade dried was best acceptable, hence was selected for further investigation.

**Key Words :** Drumstick, Drying, Leaves, *Moringa oleifera*

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MEMBERS OF RESEARCH FORUM

**Author for correspondence :**

**MAMTA**, Department of Food and Nutrition, College of Home Science, S.K. Rajasthan Agricultural University, BIKANER (RAJASTHAN) INDIA

Associate Authors' :

**VIMLA DUNKWAL AND MADHU GOYAL**, Department of Food and Nutrition, College of Home Science, S.K. Rajasthan Agricultural University, BIKANER (RAJASTHAN) INDIA

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