Formulation of weaning food with fortification of orange 
(Citrus sinensis) waste

M.A. Zaker, A.R. Sawate, B.M. Patil and R.B. Kshirsagar

The study was conducted to formulate weaning food by using sorghum, green gram, rice and foxtail millet. Different proportions of orange waste (peel and pomace powder) were incorporated at different proportions. Weaning food was prepared using roasting and malting techniques. Based on the sensory evaluation, the malted sample was selected. Out of the three formulation studies, the sample T3 was found richest in the protein (17.07 %) and fat (4.2 %) containing 30 percent orange waste combination Powder. The mean score of different organoleptic characteristics of the energy food formulations showed that sample T3 containing 20 percent orange waste combination Powder was significantly superior over sample T2 and T1 though the sample T3 containing more nutritional profile, but least accepted. The pre treatments such as malting and roasting are given to the above selected weaning food (sample T2) for improving their organoleptic characteristics and the results revealed that among all the four developed weaning foods, the malted food was organoleptically superior yielding a good quality product. The results on physical properties of developed weaning foods showed that the malted weaning food had the lowest density and water absorption capacity and high dispersability.

Key Words: Weaning food, Organoleptic, Malting, Roasting, Water absorption capacity, Dispersibility