Development of nutritious roti mix

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A study was carried out to develop a nutritious roti mixture using rice flour as main, ingredient. Preliminary studies were conducted to select the best composition of dehydrated vegetables in the roti mixture. Sensory evolution was used to evaluate the quality parameters; color, aroma, taste, consistency and overall acceptability by 30 untrained panelists. Results were analyzed by using Minitab statistical software package to select the best formula from above selected combinations.

The recipe containing 80% of red rice flour, 18% wheat flour and 5% of dehydrated vegetables found to be the Best recipe, by sensory evolution with 30 untrained panelists using five point hedonic scale. The data were analyzed using Friedman test. The selected recipe with and without dehydrated vegetables were stored in 300pp bags, in ambient conditions for 03 months. As quality parameters, PH, Moisture and microbial counts No: of cusecs were determined in two weeks interval were analyzed using ANOVA (ά=0.05) and mean separation by Duncan's New multiple range test. No any significant difference were observed in ability and PH and also observed that the moisture content was below the 12% during the storage period. Therefore can be contended that Roti mixture remained and free chemically and microbiologically safe insect for 03 months in 300 poly propylene bags with or without dehydrated vegetables.