

**SENSORY CHARACTERISTICS AND NUTRIENT COMPOSITION OF *CHURAN*  
PREPARED BY USING SEED POWDER OF DATE FRUIT (PHOENIX  
DACTYLIFERA)**

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**ABSTRACT**

The present study was conducted to evaluate the suitability of date seed powder for preparation of *churan* and to study sensory characteristics and nutrient composition. The powder of seeds obtained from four varieties of date fruit, namely Hillawi, Khadrawi, Medjool and Shamran were used for preparation of *churan*. Three types of *churan* were prepared: Type-I *churan* was prepared by using 5% seed powder, Type-II by 10% seed powder and Type-III by using 15% seed powder. It was observed that *churan* prepared from seed powder of all the varieties were acceptable in terms of all the sensory characteristics, however the scores were higher in Type-I *churan* as compared to Type-II and Type-III *churan*. The findings of the study showed that *churan* prepared from seed powder of khadrawi variety was highly acceptable. The nutrient composition revealed that there was a non-significant ( $P \leq 0.05$ ) difference in the crude protein and fat content of *churan* prepared using seed powder of all the varieties of date fruit. Crude fiber content was highest in *churan* of Khadrawi variety (9.75%) followed by *churan* of Hillawi variety (9.27%), *churan* of Shamran variety (8.71%), *churan* of Medjool variety (8.23%) and control *churan* (7.04%). There was non-significant ( $P \leq 0.05$ ) difference observed in the ash content of the *churan* prepared using seed powder of different varieties of date fruit.

**KEYWORDS:** Sensory Characteristics, Nutrient Composition, Date Seed Powder, *Churan*