

SENSORY EVALUATION OF NUTRITIOUS HERBAL NOODLES DEVELOPED BY UTILIZATION OF *AEGLE MARMELLOS* LEAVES POWDER

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ABSTRACT

The Bael (*Aeglemarmelos*) is one of the most useful medicinal plants of India. All parts of the tree (stem, bark, root, leaves and fruit) have medicinal virtues and have been used as medicine for a long time. The main aim of the study was to develop herbal noodles by utilization of bael leaves and evaluate the sensory as well as nutritional parameters of herbal noodles. The basic recipe of noodles was served as control (T_0). Along with control; three treatments were prepared by incorporating 2 g of bael leaves powder. The Prepared products were served to Panel of seven experienced members. They were tested for different sensory attributes (Taste and Flavour, Colour and Appearance, Consistency and Overall Acceptability) with the help of Nine Point Hedonic Scale (Srilakshmi, 2007). A food composition table given by Gopalan, *et.al*, 2007 was used to determine the nutritional composition of *herbal Noodles*. Statistical analysis was done by applying two way classification of analysis of variance techniques. Incorporation of bael leaves powder with equal proportion of barley and chickpea flour has obtained maximum score for overall acceptability. The results shows that among all the treatments the average sensory score of T_2 (7.98) was highest followed by T_3 (7.76), T_0 (7.58) and T_1 (7.51). The calculated value of F is less than the tabulated value at 5% probability level. Carbohydrate content also decreased with the increase in amount of bael leaves powder i.e. T_1 (78 g), T_2 (75 g) and T_3 (72 g) whereas the energy was found highest in T_1 (382 Kcal) followed by T_2 (363.3), T_0 (347.7) and T_3 (345.5). Protein (ranging from 11-13 g), fat (ranging from 0.9-2.0 g), fibre (ranging from 0.3-2.0 mg), and Iron (ranging from 2.7-3.5 mg) content was more in treatments as compared to control (T_0). Thus it concluded that Herbal Noodles developed by incorporating bael leaves powder have good sensory acceptability as well as nutritional value.

KEYWORDS: Hypoglycaemic, Hypolipidemic, Blood Pressure, Herbal Noodle, Medicinal Plants