

# Research Article on Multivitamin Chocolate: A Novel Approach to Micro-Nutrient Supplementation

**Borude Sanket Ashok, Raut Onkar Gorakh, Prof Ajay B. Sirsat, Prof. Ashok A. Chopane,  
Dr. Priyanka V. Jadhav, Dr. Sanjay J. Ingle**

Department of Pharmacognosy

Department of Pharmacology

Department of Pharmaceutical Chemistry

Dharmraj Shaikshnaik Pratishthan College of Pharmacy, Ahilyanagar, Maharashtra, India

**Abstract:** *A new food product called multivitamin chocolate was created to deliver important micronutrients in a tasty and easy way. The purpose of this study was to create and assess multivitamin chocolate's physicochemical, sensory, and nutritional qualities. According to our findings, the multivitamin chocolate has calcium, iron, zinc, and a variety of vitamins and minerals, includes vitamins A, C, D, E, K, and B-complex. The feeling and melting point of the chocolate fell within acceptable bounds in terms of physicochemical characteristics. Consumers expressed satisfaction with the multivitamin chocolate's flavor, texture, and scent, according to sensory analysis. Interestingly, when compared to conventional supplements, the multivitamin chocolate showed better micronutrient delivery and absorption. Micronutrient deficits may be addressed by this novel product, especially in areas with restricted access to a variety of dietary options. All things considered, multivitamin chocolate combines enjoyment and nutrition in a promising way for micronutrient supplementation.*

**Keywords:** Micronutrient, Vitamine, Mineral, Calcium, Iron, Zinc, Aroma, Diet, Chocolate & Nutrition

