Product Formulation through Incorporation of Multigrain Flour to Traditional Snack “Sakkaravaratti Upperi”

Tharani G J¹ and Dr. S. J. Cynthia²
Student, Department of Food Processing Technology¹
Assistant Professor, Department of Food Processing Technology²
PSG College of Arts and Science, Coimbatore, India

Abstract: Banana is a monocotyledous, perennial herb within the order zingiberales, and the family musaceae. The musaceae is divided into two genera musa and ensete. Musaceae one of the most important fruit crops of the world. Cavendish or dessert banana are most commonly eaten fresh though they may be fried or mashed and chilled in pieces. Nendran is popular variety in kerala where it is relished as a fruit as well as used for processing. It is acuminata balbaisiana hybrids. Karpuravalli is occasionally seeded depending on the seasonal variability. Its ash coated golden yellow and sweet fruits have good keeping quality. Whole wheat is a rich of dietary fibre, which makes it perfect for your gut health. Multigrain flour is rich in iron, calcium, vitamins, minerals and some nutrients. In upperi incorporation of multigrain flour is one of the best sources of calcium and iron. Its low glycemic index and abundance of polyphenols.sorghum (jowar) is a gluten free alternative for wheat sorghum. this study investigated the formulation and acceptability of “sakkaravaratti upperi” incorporated with multigrain flour under 2 variations such as nendran banana and karpuravalli banana. Among the 2 variation variation 1 was acceptable more. The cost and nutrient content of the sakkaravaratti upperi was calculated.it can be concluded that multigrain flour incorporated sakkaravaratti upperi can be prepared with good sensory and nutrotional quality and also cost effective.

Keywords: Formulation through Incorporation of Multigrain Flour.

BIBLIOGRAPHY


