

EVALUATION OF PHYSIOCHEMICAL, PROXIMATE, MICROBIAL, AND SENSORY CHARACTERISTICS OF AMARANTH GRAIN – SOYBEAN BASED NON DAIRY BEVERAGE BLENDS

K.Megalapriya¹ and DrR.Vijaya Vahini²
M.Sc Student¹, Assistant Professor²

Department of Home Science – Food Science Nutrition and Dietetics,
Shrimathi Devkunvar Nanalal Bhatt Vaishnav College for Women.

Email: megalapriyak11@gmail.com¹, bavi2vahi@gmail.com²

ABSTRACT

Pseudocereals are the most underrated, drought resistant, gluten free, and low maintenance grains with wide range of health and functional benefits. When compared to true cereals, amaranth grain is a highly nutritious pseudo cereal with higher protein content. The present investigations were carried out to formulate Amaranth grain and Soybean based Ready to Serve non-dairy beverages. The Amaranth Grain and Soybean based ready to serve (RTS) non-dairy beverage was prepared with ingredients such as Amaranth Grain, Soybean, brown sugar (Sweetening agent), and Cardamom (Flavoring agent). The beverage was prepared in five varying ratios of Amaranth grain and Soya bean and coded as T₁ (75:25), T₂ (65:35), T₃ (55:45), T₄ (45:55), T₅ (35:65). The control sample was prepared without the addition of Amaranth Grain extract. The other ingredients incorporated in the beverage were 4.5 grams of brown sugar and 0.5 grams of elaichi powder. The formulated RTS beverage was subjected to sensory evaluation employing nine point hedonic scale. The treatment T₁ prepared from blending Amaranth Grain Extract and Soybean Extract in 75:25 ratio was rated as best with better sensory scores.

KEYWORDS: Amaranth Grain, Soybean, RTS non-dairy beverage, Nine point hedonic scale