

Development, Microbial Analysis and Storage Studies Of Vegan Muffins By Incorporating Lotus Seed

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ABSTRACT

This present research study aids vegan people in compensating their taste which is proven to be a nutrient-dense product. The major aim of this study is to formulate and evaluate the organoleptic characteristics, microbial analysis and the storage studies on the impact of vegan muffins incorporated by Lotus seed. The highly acceptable sample and control group were evaluated for total bacterial count and total yeast and mould count on 0th, 3rd and 5th day. Low microbial activity was seen when compared to other research studies. Different packaging materials such as Polypropylene, Aluminium, Paperboard and LDPE pouch packaging was used for the storage study. The incorporation of lotus seed flour in the muffins helps to improve the storage life when compared to the other muffins. among all packaging, Aluminium packaging shows the greater result. As the conclusion, Lotus seed incorporated vegan muffins provides scrumptious taste and safe for consumption.

Keywords:*Lotus seed, Vegan muffins, Organoleptic evaluation, Microbial analysis, Storage studies.*