

## Studies on sensory parameters of idli fortified with whey protein concentrates

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**ABSTRACT:** All over the world, fermented foods continue to provide an important part of diet. Idli is a fermented breakfast food of India especially popular in South India. It is very popular because of its textural and sensory attributes. Idli fortified with whey protein concentrate (WPC) @ 5%, 10%, 15% and 20% were evaluated for sensory characteristics. Sensory evaluation of the prepared idli was carried out by using the nine point hedonic scale. The data obtained during investigation were statistically analysed by using two way classification and critical difference (CD) between combinations. The highest taste and flavour scores was idli sample T<sub>3</sub>H<sub>3</sub> (8.70) as compared to other samples. The highest body and texture scores was idli sample T<sub>3</sub>H<sub>3</sub> and T<sub>4</sub>H<sub>3</sub> (8.55) as compared to other samples because these sample idli was with very soft with spongy texture and more spores. The highest colour and appearance scores was idli sample T<sub>2</sub>H<sub>2</sub> (8.32) as compared to other samples. The highest overall acceptability scores was idli sample T<sub>3</sub>H<sub>3</sub> and T<sub>4</sub>H<sub>3</sub> (8.85) as compared to other samples. WPC fortified idli was soft and spongy as compared to control idli.

**Key Words:** Whey protein concentrate, batter, fermentation, fortification, idli