

EFFECT OF MUNG BEAN AND RICE ON PHYSICO-CHEMICAL, SENSORY AND MICROSTRUCTURAL PROPERTIES OF CEREAL BARS

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ABSTRACT

Cereal bars were formulated using dry raw materials (mung bean and rice). The bars were mixed with dry ingredients at different percentages. The physico-chemical, sensory and microstructural properties of cereal bars after mixing were investigated. The consumer acceptability of the cereal bars were carried out using 9-hedonic scale. All the qualities evaluated significantly ($p \leq 0.05$) affect the acceptability and preference of the samples.