

Organoleptic Acceptability of Food Cooked in Selected Skillets Used for Indian Cooking

A. Bhutani, M. Sidhu, R. Bakhshi and P. Sandhu

*Department of Family Resource Management, College of Home Science, PAU,
Ludhiana, Punjab, India*

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ABSTRACT It can be concluded that maximum possession of skillets were of aluminium, followed by hindalium then non-stick with 1-1½ lt. capacity. According to organoleptic evaluation it can further be opined that non-stick skillets scored good appreciation in organoleptic evaluation for the *suji halwa*, followed by iron and tough-coat skillet. Tough coat skillet scored good appreciation in organoleptic evaluation for potato vegetables followed by hindalium skillet. Similarly, for potato chips again tough-coat and hindalium skillets scored good rank by the judges in organoleptic evaluation.