



Sensory Evaluation and Nutrient Content of *Namakparas* Prepared by Incorporating Pearl Millet

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ABSTRACT *Namakparas* was prepared by substituting refined flour with *bajra* flour. Different samples prepared were Type A, Type B, Type C, Type D and Type E in the ratios of (Refined flour: *Bajra* flour) 100, 75:25, 50:50, 25:75, 100 respectively. Highest energy, protein, carbohydrate, fibre and iron content were observed in Type E that is, 541 Kcal, 11.6 g, 72.2 g, 1.2 g and 8 mg respectively and in Type B highest Fat (25 g) and calcium content (42 mg). *Namakparas* prepared with twenty-five percent of *bajra* flour (Type B) was most acceptable and analysed for proximate content and mineral content along with standard *namakparas* (Type A). Result showed that *namakparas* prepared with *bajra* flour (Type B) was high in protein (14.6±0.5 g), fat (14.6±0.5 g), fibre (0.8±0.3 g), calcium (28.7±0.3 mg) and iron (3.2±0.3 mg) than standard *namakparas* (Type A).