PROXIMATE ANALYSIS AND SENSORY ACCEPTANCE OF DEVELOPED NATURAL DRIED BABY MEAL BASED ON MILLET AND PIGEON PEA FLOURS

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ABSTRACT

In order to fight malnutrition among children under five years, different attempts were carried out to incorporate Sudanese local food sources. This study aim at preparing dried baby meal enriched with high nutritive, natural, local and cheap ingredients. Amounts of millet and pigeon pea flours were used as protein, vitamins and minerals source in addition to other local ingredients. Proximate composition, minerals content, vitamin C, microbiological and organoleptic evaluation were determined. Formula of well mixed millet flour (400g) with amount of (130ml) warm water as well as (300g) pigeon pea were added to (130ml) and heated to (90ºC) with continuous steering for 25-30 minutes till complete homogenization. Dried powders of pumpkin and baobab, in addition to sugar, salt, and vanilla were stirred, mixed and added. The mixture was dried naturally under moving fans for 3 days at room temperature then crushed, milled sifted and packed in polyethylene bags. The results obtained mirrored that the formulated dried baby meal have appreciable amounts of protein (10.50g %), low moisture content (7.168g %) and fat content (2.05%).On top of that (381.571Kcal) of energy value was recorded. Microbiological evaluation of prepared formula revealed that prepared meal was free of pathogens.

Keywords: Millet, Pigeon pea, Baby meal, Formulation, Malnutrition.