References
REFERENCES


Sharma, H.R. and Chauhan, G.S. 2002. Effects of stabilized rice bran fenugreek blends on


chemical composition of various wheat and factors influencing their composition. U.S.

Shrestha, A.K. and Noomhorm, A. 2002. Comparison of phyaicochemical properties of

Chem. St. Paul M.N.

Beverage and food World. 27: 11-15.

amino acid content, chemical composition and digestibility in vitro of vegetable and grain

Sikka, K.C., Singh, R., Gupta, D.P. and Duggal, S.K. 1979. Comparative nutritive value of
fish protein concentrate from different species of fishes. J. Agric. Food Chem. 27: 946-49.


Appendices
Appendix I: SENSORY CARD

HEDONIC RATING TEST

PRODUCT:

NAME:

DESIGNATION:

Kindly evaluate biscuit. The evaluation may kindly be made on the basis of 9-point hedonic scale. An honest expression of feeling will help us.

<table>
<thead>
<tr>
<th>Code No.</th>
<th>Colour</th>
<th>Appearance</th>
<th>Flavour</th>
<th>Taste</th>
<th>Texture</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Hedonic Scale**

<table>
<thead>
<tr>
<th></th>
<th><strong>Organoleptic Score</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Like extremely</td>
<td>9</td>
</tr>
<tr>
<td>Like very much</td>
<td>8</td>
</tr>
<tr>
<td>Like moderately</td>
<td>7</td>
</tr>
<tr>
<td>Like slightly</td>
<td>6</td>
</tr>
<tr>
<td>Neither likes nor dislikes</td>
<td>5</td>
</tr>
<tr>
<td>Dislike slightly</td>
<td>4</td>
</tr>
<tr>
<td>Dislike moderately</td>
<td>3</td>
</tr>
<tr>
<td>Dislike very much</td>
<td>2</td>
</tr>
<tr>
<td>Dislike extremely</td>
<td>1</td>
</tr>
</tbody>
</table>

**Remarks:**

**Signature:**
Appendix II: Analysis of variance of colour of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>df</th>
<th>ss</th>
<th>ms</th>
<th>f-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>3.873E+02</td>
<td>5.532E+01</td>
<td>0.1175,246 * *</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>2.273E+01</td>
<td>3.157E+01</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>79</td>
<td>4.100E+02</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% = 1.58402E+00
cd1% = 2.10251E+00

Appendix III: Analysis of variance of appearance of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>df</th>
<th>ss</th>
<th>ms</th>
<th>f-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>4.626E+02</td>
<td>6.609E+01</td>
<td>0.1666,594 * *</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>7.139E+00</td>
<td>9.915E-02</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>79</td>
<td>4.698E+02</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% = 8.87715E-01
cd1% = 1.17829E+00
### Appendix IV: Analysis of variance of flavour of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>df</th>
<th>s s</th>
<th>m s</th>
<th>f-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>.5349E+02</td>
<td>.7641E+01</td>
<td>60.867</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>.9039E+01</td>
<td>.1255E+00</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>79</td>
<td>.6253E+02</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% .315883E+00  
cd1% .419280E+00

### Appendix V: Analysis of variance of taste of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>df</th>
<th>s s</th>
<th>m s</th>
<th>f-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>.7398E+02</td>
<td>.1057E+02</td>
<td>55.864</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>.1362E+02</td>
<td>.1892E+00</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>79</td>
<td>.8760E+02</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% .387764E+00  
cd1% .514689E+00
Appendix VI: Analysis of variance of texture of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>d f</th>
<th>SS</th>
<th>MS</th>
<th>F-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>0.1686E+03</td>
<td>0.2409E+02</td>
<td>2488.978</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>0.3547E+01</td>
<td>0.4927E-01</td>
<td></td>
</tr>
<tr>
<td>total</td>
<td>79</td>
<td>0.1722E+03</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% 0.197887E+00
cd1% 0.262661E+00

Appendix VII: Analysis of variance of overall acceptability of makhana flour incorporated biscuits

<table>
<thead>
<tr>
<th>Source</th>
<th>d f</th>
<th>SS</th>
<th>MS</th>
<th>F-val</th>
</tr>
</thead>
<tbody>
<tr>
<td>Treat</td>
<td>7</td>
<td>0.1595E+03</td>
<td>0.2278E+02</td>
<td>2537.853</td>
</tr>
<tr>
<td>Error</td>
<td>72</td>
<td>0.3049E+01</td>
<td>0.4235E-01</td>
<td></td>
</tr>
<tr>
<td>total</td>
<td>79</td>
<td>0.1625E+03</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

cd5% 0.183470E+00
cd1% 0.243525E+00