Aims
And
Objectives
AIMS AND OBJECTIVES

In India, various forms of malnutrition are wide-spread both in rural and urban areas, though the extent of nutritional deficiency disorders varies from place to place and season to season. In this scenario, development of a low-cost supplementary product, rich in both the macronutrients and micronutrients, may be helpful to improve the nutritional status of a poorer section of Indians.

The aims and objectives of the research work includes—

- To select the low-cost, less familiar, nutritious foodstuffs.
- To convert perishable foodstuffs into their non-perishable, easily digestible form by using home-made process.
- To estimate specific nutrients in certain processed ingredients.
- To formulate a new supplementary food.
- To estimate the cost and nutritive value of the newly developed supplementary product (NDSP).
- To perform animal experiment for the study of—
  - Food intake and growth pattern of albino rats
  - Liver function test, serum protein level and liver weight of the experimental rats kept on experimental diets to notice the adverse effects of NDSP on the liver, if any.
  - Blood glucose and liver glycogen levels to know the effect of NDSP on carbohydrate metabolism.
  - Serum levels of triglyceride and cholesterol of the experimental rats.
  - Effect of formula on the serum calcium and blood haemoglobin levels.

If any positive nutritional effect of NDSP is indicated in the animal experiment, then it would be followed-up by a trial to use this product in the human diet in different forms.

- To prepare various recipes for human consumption using NDSP.
- To study human acceptability of NDSP-enriched recipes by sensory evaluation.
- To calculate the nutritive value of different enriched recipes.
- To study the shelf-life of NDSP by—
  - Estimating the moisture content of NDSP at monthly intervals for one year.
  - Determining the pH change of NDSP at weekly intervals for two months.