APPENDIX – V

Recipe for Sev preparation

A. Sample 1: Control recipe

Ingredients:

- Bangal gram flour (Besan) - 100 g
- Oil - 5 ml
- Black pepper powder - 2 g
- Salt - 1.5 g
- Oil (for frying) - as required
- Water - 40 ml

a. Mixed flour with all spices listed above and oil.
b. Added water gradually and knead till it becomes smooth.
c. Fill it in the sev maker.
d. Fry the medium sized sev.

B. Sample 2: Experimental sample

25% of processed soy flour was added while making dough. The other ingredients and procedure of making dough remains same as standard sample. However the water required was 45 ml

C. Sample 3: Experimental sample

30% of processed soy flour was added while making dough. The other ingredients and procedure of making dough remains same as standard sample. However the water required was 50 ml

D. Sample 4: Experimental sample

35% of processed soy flour was added while making dough. The other ingredients and procedure of making dough remains same as standard sample. However the water required was 55 ml

E. Sample 5: Experimental sample

40% of processed soy flour was added while making dough. The other ingredients and procedure of making dough remains same as standard sample. However the water required was 60 ml