

PROXIMATE ANALYSIS AND SENSORY EVALUATION OF
DRUM DRIED SOYABEAN BASED WEANING FOODS

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Weaning stage of infants is the most critical, when consider the point of adequate nutritional requirements. In Sri Lanka, locally produced baby foods are uncommon, therefore this study was conducted to find out new types of weaning foods using locally available raw materials.

Three types of weaning foods were prepared using Avocado, Mango and Pumpkin. In each type, the pulp was blended with blanched soyabeans and the resulted slurry was dried using a Drum drier. New products were compared with a standard weaning food (Farlene) for their proximate chemical compositions and for acceptance.

According to results, soya based weaning foods were nutritionally higher specially in protein and fat contents (mean values 31.7%, 15.96%) than those of Farlene (20.36%, 4.53% respectively). As the low moisture content increases the storage life, soya based weaning foods could be expected to have fairly a long storage life due to their low moisture contents (mean value 4.17%) than that of Farelene (5.26%).

Sensory evaluation was done by conducting a preference test and a discriminatory test, Specially using mothers as pannelists. Results showed that there was a difference between the new products and the standard weaning food, but acceptance of new products was higher than that of Farlene, due to the appriciable colour, taste, texture and price of new products.