Original Research Article

Sensory Evaluation and Proximate Composition of Rice Based Traditional Food Products of India

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A B S T R A C T

The present study was undertaken with the view to evaluate the sensory attributes and proximate composition of rice based traditional food products like dosa, idli, utthapam, khichadi and rice biryani were prepared using different varieties of rice. The four different rice varieties namely permal (control), HB-2, HKR-48 and HKR-128 were selected for the study. The best acceptable variety (HKR-48) with best acceptable food products were selected organoleptically and evaluated for proximate composition. Highly significant (P<0.05) differences for crude protein content and crude fibre content were observed in food products prepared from HKR-48 variety while non-significant differences were observed for crude fat and ash content. Nutritional evaluation of rice based food products revealed that this product contains good amount of protein, carbohydrates and minerals. All the food products from HKR-48 rice variety were organoleptically acceptable as compared to other varieties.

Keywords: Sensory evaluation, Nutritional composition, Traditional food, Rice varieties

Introduction

Traditional Indian foods have been prepared for many years and preparation varies across the country. Khichadi made from rice together with dal is highly nutritious. Traditional wisdom about processing of food, its preservation techniques, and their therapeutic effects has been established for many generations in India. Indian traditional foods are also recognized as functional foods because of the presence of functional components such as body-healing chemicals, antioxidants, dietary fibers and probiotics. These functional molecules help in weight management, blood sugar level balance and support immunity of the body. The functional properties of foods are further enhanced by processing techniques such as sprouting, malting and fermentation (Hotz and Gibson, 2007).

Fermented cereals have been noted for their superior nutritional value, shelf-life and digestibility compared to unfermented counterpart (Coda et al., 2011). Use of rice along with pulses (black gram, bengal gram) is necessary as a source of mixed natural microflora needed for efficient fermentation during preparation of idli, dosa, dhokla...
batters. A group of microbes (natural or from starter culture) grow well in cereal based foods, biochemically and organoleptically transform the substrates, produce different metabolites, destroys or detoxifies the harmful products (phytates, tannins, and polyphenols) and enrich the food with different micro-nutrients (vitamins, minerals, amino acids, etc.), health beneficial edible microbes (i.e. probiotics), fermentable sugars (i.e. prebiotic), dietary fibers, phytochemicals and digestive enzymes.

Apart from basic nutrients, bioactive component exhibits significant beneficial effects on the intestinal micro environment, particularly modulating gut microbial composition and their functional behavior. Keeping this fact in view, the present study has been planned with objectives to utilize the newly released rice varieties to develop Indian rice based traditional food products and also to evaluate their sensory and nutritional composition.

Materials and Methods

Procurement and preparation of samples

Rice varieties namely HB-2, HKR-48, HKR-128 and Permal were procured in a single lot from Rice Research Station, Kaul (District Kaithal), CCS Haryana Agricultural University, Hisar after milling by using HULLER-MILLER JAPAN equipment. All the four rice varieties utilized for development of food products like Dosa, Idli, Utthapam, Khichadi and Rice biryani. The Permal locally grown common rice variety served as a control. The grain of the four rice varieties were cleaned and made free of dust, dirt and foreign materials prior to development of food products. All other food ingredients required for development of food products were purchased from local market in a single lot.

Preparation of food products

Batter preparation for Dosa, Idli and Utthapam

Ingredients - Quantity

Rice - 1 kg
Black gram - 500 g
Fenugreek seeds - 1 tsp
Water - 1 litre
Salt - 3 tsp

Method

The rice and blackgram dhal were soaked in one litre of water separately for 6 hours. Soaked ingredients were transferred in a mixer-grinder for grinding. Ground rice and black gram paste were mixed together. The ground mixture was kept for fermentation in incubator at temperature 20°C for overnight. The mixture was used in different consistency and viscosity according to the products.

Preparation of food products

Dosa

Ingredients - Quantity

Dosa batter - 150 ml
Oil - 5 ml

Method

Dosa is a crispy savoury pancake/crepe of South Indian cuisine. It is prepared by grinding rice and black gram dhal in a fixed proportion (2:1) fermented and then preparation on a flat Dosa pan.

Initially the oil was spread on the non-stick Dosa pan. The Dosa batter was spread on the pan finely to get the thin and crispy texture. Cooked for 3 minutes
Idli

**Ingredients - Quantity**

*Idli* batter - 150 ml

**Method**

*Idli* batter was placed on the plates in the *idli* cooker. Cooked up to the whistles.

Utthapam

**Ingredients - Quantity**

Thick batter - 150 ml  
Oil - 5 ml

**Method**

*Utthapam* is a *dosa*-like dish made by cooking the fermented batter of rice and black gram dal on a pan. Unlike a *Dosa*, which is crisp and crepe-like, *Utthapam* is a thick pancake, with toppings cooked right into the batter. Initially the oil was spread on the non-stick dosa pan. The batter was spread on the pan to get thick *Utthapam*. Cooked for 4 minutes.

Khichadi

**Ingredients - Quantity**

Rice - 110g  
Whole *green gram dhal* - 50g  
Splitted decorticated, *green gram dhal* - 20g  
Spinach leaves - 20g  
Turmeric powder - ½ tsp  
Water (water and rice 3:1 ratio) - 330 ml

**Method**

The *Khichadi* is most common food and split decorticated *Moong dal* and rice is the popular combination of *Khichadi*. All the above mentioned ingredients were pressure cooked for 20 minutes in pressure cooker.

Rice biryani

**Ingredients - Quantity**

Rice - 200 g  
Cauliflower, peas, carrots, beans - 300 g  
Onion and tomato - 200 g  
Green chilli - 50 g  
Ginger garlic paste (ginger and garlic1:1 ratio) - 100 g  
Corriander and mint leaves - 40 g  
Clove and dalchinni - 4 g  
Curd - 2 tsp  
Oil - 50 ml  
Salt - required amount  
Water (water and rice 2:1 ratio) - 400 ml

**Method**

*Vegetable Biryani* is an Indian dish made with highly seasoned rice and vegetables flavored with turmeric. Initially oil was added in a cooker. Dalchinni, clove, pudina, green chilli, onion, tomato and ginger garlic paste were fried in oil. All the vegetables were added (cauliflower, peas, carrot, beans) and mixed properly. Required amount of water was added and allowed for boiling. Rice was added into the boiling mixture and pressure cooked for 15 minutes.

Sensory evaluation

All the food products were subjected to sensory evaluation with respect to colour, appearance, aroma, texture, taste and overall acceptability by a semi-trained taste panel comprising of 10 judges using the 9 point Hedonic Rating scale. On the basis of mean scores of sensory evaluation obtained after feeding to the judges, the most acceptable products were selected for further nutritional studies.
Proximate composition

The proximate analysis of prepared samples was done in triplicates.

The proximate composition of rice samples were determined by employing the standard methods of analysis AOAC, (2000). The moisture content of the rice samples was determined after drying at 65°C until a constant weight was attained. The micro Kjeldahl method was employed to determine the total nitrogen and the crude protein (N x 5.95). The crude fat was extracted with petroleum ether, using Socplus – SCS.08 RTS apparatus. The ash and crude fibre contents were determined based on methods outlined in AOAC (2000).

Statistical Analysis

The data for sensory evaluation, nutritional composition and in-vitro digestibility of food products were statistically analyzed for analysis of variance (ANOVA) at 95% probability to find out significant differences between control (permal) and accepted (HKR-48) rice varieties. Analysis was performed using completely randomized design (CRD) with three replications and variable treatments by OPSTAT software (Panse and Sukhatme, 1961).

Results and Discussion

Sensory evaluation

All the four rice varieties Permal, HB-2, HKR-48 and HKR-128 were used for the preparation of food products and subjected to sensory evaluation with respect to colour, appearance, aroma, texture, taste and overall acceptability.

The data in table 1 indicated that Dosa prepared from four different rice varieties namely control Dosa, HB-2 Dosa, HKR-48 and HKR-128 Dosa were fall in the category of “liked moderately” in overall acceptability whereas the aroma of control Dosa was “liked very much” and taste of HKR-128 Dosa was “liked slightly:” by panel of experts. Mean organoleptic scores for Idli showed in table 2 revealed that control Idli, HB-2 Idli and HKR-48 Idli were “liked moderately” in terms of all the sensory attributes. Idli prepared from HKR-128 rice variety was liked slightly in overall acceptability. The colour and appearance of control Idli was “liked very much” by the judges.

The mean scores depicted in table 3 showed the results of Utthapam prepared from Permal, HB-2 and HKR-48 falls in the category of “liked moderately” for all sensory attributes whereas Utthapam prepared from HKR-128 variety was “liked slightly” by the judges. The colour and appearance of control Utthapam was “liked very much” by the panel of experts.

The table 4 showed that the Khichadi prepared from four different rice varieties were fall in the category of “liked moderately” by judges. The appearance of control Khichadi was “liked very much” by panel of experts.

The data in table 5 depicted that Rice Biryani prepared from HKR-48 was “liked moderately” in overall acceptability. The colour of control Biryani was “liked very much” whereas all the other sensory attributes were “liked moderately” by the judges. The other three varieties of Biryani were also fall in the category of liked moderately in all the sensory attributes by the panel of experts. Overall results of sensory evaluation of food products prepared from different rice varieties revealed that HKR-48 was best acceptable rice variety for the preparation of rice based traditional food products of India.
### Table.1 Sensory evaluation of Dosa prepared from different rice varieties

<table>
<thead>
<tr>
<th>Variety</th>
<th>Colour</th>
<th>Appearance</th>
<th>Aroma</th>
<th>Texture</th>
<th>Taste</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control Dosa</td>
<td>7.70±0.42</td>
<td>7.90±0.31</td>
<td>8.20±0.33</td>
<td>7.90±0.35</td>
<td>7.60±0.34</td>
<td>7.86±0.31</td>
</tr>
<tr>
<td>HB-2 Dosa</td>
<td>7.40±0.27</td>
<td>7.50±0.22</td>
<td>7.50±0.31</td>
<td>7.20±0.25</td>
<td>7.20±0.33</td>
<td>7.36±0.22</td>
</tr>
<tr>
<td>HKR-48 Dosa</td>
<td>7.50±0.22</td>
<td>7.40±0.27</td>
<td>7.20±0.13</td>
<td>7.40±0.34</td>
<td>7.60±0.37</td>
<td>7.42±0.22</td>
</tr>
<tr>
<td>HKR-128 Dosa</td>
<td>7.10±0.23</td>
<td>7.10±0.18</td>
<td>7.30±0.21</td>
<td>7.00±0.15</td>
<td>6.90±0.18</td>
<td>7.08±0.11</td>
</tr>
<tr>
<td>CD(P&lt;0.05)</td>
<td>0.85</td>
<td>0.72</td>
<td>0.72</td>
<td>0.81</td>
<td>0.89</td>
<td>0.64</td>
</tr>
</tbody>
</table>

Values are mean ± SE of three independent determinations

### Table.2 Sensory evaluation of Idli prepared from different rice varieties

<table>
<thead>
<tr>
<th>Variety</th>
<th>Colour</th>
<th>Appearance</th>
<th>Aroma</th>
<th>Texture</th>
<th>Taste</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control Idli</td>
<td>8.10±0.18</td>
<td>8.10±0.18</td>
<td>7.60±0.22</td>
<td>7.10±0.31</td>
<td>7.50±0.22</td>
<td>7.68±0.16</td>
</tr>
<tr>
<td>HB-2 Idli</td>
<td>7.20±0.25</td>
<td>7.50±0.31</td>
<td>7.10±0.31</td>
<td>7.10±0.31</td>
<td>7.30±0.37</td>
<td>7.27±0.27</td>
</tr>
<tr>
<td>HKR-48 Idli</td>
<td>7.60±0.16</td>
<td>7.60±0.16</td>
<td>7.20±0.29</td>
<td>7.10±0.31</td>
<td>7.20±0.33</td>
<td>7.34±0.23</td>
</tr>
<tr>
<td>HKR-128 Idli</td>
<td>6.80±0.25</td>
<td>6.80±0.25</td>
<td>6.70±0.26</td>
<td>6.30±0.33</td>
<td>6.50±0.43</td>
<td>6.62±0.26</td>
</tr>
<tr>
<td>CD(P≤0.05)</td>
<td>0.61</td>
<td>0.66</td>
<td>0.78</td>
<td>0.91</td>
<td>0.98</td>
<td>0.67</td>
</tr>
</tbody>
</table>

Values are mean ± SE of three independent determinations

### Table.3 Sensory evaluation of Utthapam prepared from different rice varieties

<table>
<thead>
<tr>
<th>Variety</th>
<th>Colour</th>
<th>Appearance</th>
<th>Aroma</th>
<th>Texture</th>
<th>Taste</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control Utthapam</td>
<td>8.10±0.18</td>
<td>8.10±0.18</td>
<td>7.60±0.22</td>
<td>7.10±0.31</td>
<td>7.50±0.22</td>
<td>7.68±0.16</td>
</tr>
<tr>
<td>HB-2 Utthapam</td>
<td>7.20±0.25</td>
<td>7.50±0.31</td>
<td>7.10±0.31</td>
<td>7.10±0.31</td>
<td>7.30±0.37</td>
<td>7.27±0.27</td>
</tr>
<tr>
<td>HKR-48 Utthapam</td>
<td>7.60±0.16</td>
<td>7.60±0.16</td>
<td>7.20±0.29</td>
<td>7.10±0.31</td>
<td>7.20±0.33</td>
<td>7.34±0.23</td>
</tr>
<tr>
<td>HKR-128 Utthapam</td>
<td>6.80±0.25</td>
<td>6.80±0.25</td>
<td>6.70±0.26</td>
<td>6.30±0.33</td>
<td>6.50±0.43</td>
<td>6.62±0.26</td>
</tr>
<tr>
<td>CD(P≤0.05)</td>
<td>0.61</td>
<td>0.66</td>
<td>0.78</td>
<td>0.91</td>
<td>0.98</td>
<td>0.67</td>
</tr>
</tbody>
</table>

Values are mean ± SE of three independent determinations
Table 4 Sensory evaluation of Khichadi prepared from different rice varieties

<table>
<thead>
<tr>
<th>Variety</th>
<th>Colour</th>
<th>Appearance</th>
<th>Aroma</th>
<th>Texture</th>
<th>Taste</th>
<th>Overall acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control Khichadi</td>
<td>7.80±0.25</td>
<td>8.00±0.21</td>
<td>7.40±0.22</td>
<td>7.70±0.37</td>
<td>7.60±0.27</td>
<td>7.70±0.22</td>
</tr>
<tr>
<td>HB-2 Khichadi</td>
<td>7.50±0.22</td>
<td>7.10±0.18</td>
<td>7.40±0.22</td>
<td>7.40±0.22</td>
<td>7.40±0.22</td>
<td>7.36±0.14</td>
</tr>
<tr>
<td>HKR-48 Khichadi</td>
<td>7.70±0.26</td>
<td>7.70±0.30</td>
<td>7.50±0.22</td>
<td>7.30±0.15</td>
<td>7.30±0.21</td>
<td>7.50±0.20</td>
</tr>
<tr>
<td>HKR-128 Khichadi</td>
<td>7.60±0.22</td>
<td>7.30±0.21</td>
<td>7.40±0.22</td>
<td>7.20±0.29</td>
<td>7.50±0.27</td>
<td>7.40±0.16</td>
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<tr>
<td>CD(P≤0.05)</td>
<td>0.68</td>
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<td>0.63</td>
<td>0.77</td>
<td>0.69</td>
<td>0.51</td>
</tr>
</tbody>
</table>

Values are mean ± SE of three independent determinations

Table 5 Sensory evaluation of Rice Biryani prepared from different rice varieties

<table>
<thead>
<tr>
<th>Variety</th>
<th>Colour</th>
<th>Appearance</th>
<th>Aroma</th>
<th>Texture</th>
<th>Taste</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control Biryani</td>
<td>8.00±0.15</td>
<td>7.80±0.25</td>
<td>7.70±0.21</td>
<td>7.50±0.27</td>
<td>7.50±0.27</td>
<td>7.70±0.22</td>
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<tr>
<td>HB-2 Biryani</td>
<td>7.30±0.21</td>
<td>7.20±0.25</td>
<td>7.40±0.37</td>
<td>7.20±0.25</td>
<td>7.20±0.29</td>
<td>7.26±0.25</td>
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<tr>
<td>HKR-48 Biryani</td>
<td>7.30±0.26</td>
<td>7.20±0.25</td>
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<td>7.10±0.18</td>
<td>7.30±0.30</td>
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<tr>
<td>HKR-128 Biryani</td>
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<td>7.20±0.25</td>
<td>7.10±0.23</td>
<td>7.00±0.20</td>
<td>7.20±0.20</td>
<td>7.14±0.18</td>
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<tr>
<td>CD(P≤0.05)</td>
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<td>0.68</td>
<td>0.73</td>
<td>0.69</td>
<td>0.76</td>
<td>0.60</td>
</tr>
</tbody>
</table>

Values are mean ± SE of three independent determinations

Table 6 Proximate composition of food products from rice varieties (g/100g, on dry weight basis)

<table>
<thead>
<tr>
<th>Products</th>
<th>Moisture</th>
<th>Crude protein</th>
<th>Crude fat</th>
<th>Ash</th>
<th>Crude fibre</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOSA</td>
<td>Control Dosa</td>
<td>35.52±0.15</td>
<td>3.44±0.03</td>
<td>2.48±0.25</td>
<td>2.12±0.37</td>
</tr>
<tr>
<td></td>
<td>HKR-48 Dosa</td>
<td>35.19±0.07</td>
<td>3.45±0.01</td>
<td>3.74±0.55</td>
<td>2.66±0.16</td>
</tr>
<tr>
<td>[tcal]</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
</tr>
<tr>
<td>IDLI</td>
<td>Control Idli</td>
<td>73.27±0.59</td>
<td>3.56±0.06</td>
<td>0.36±0.06</td>
<td>1.99±0.12</td>
</tr>
<tr>
<td></td>
<td>HKR-48 Idli</td>
<td>73.22±0.47</td>
<td>3.78±0.06</td>
<td>0.43±0.10</td>
<td>1.52±0.17</td>
</tr>
<tr>
<td>[tcal]</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
<td>NS</td>
</tr>
<tr>
<td>UTTHAPAM</td>
<td>Control Utthapam</td>
<td>36.52±0.17</td>
<td>3.84±0.07</td>
<td>3.71±0.05</td>
<td>4.95±0.87</td>
</tr>
<tr>
<td></td>
<td>HKR-48 Utthapam</td>
<td>36.08±0.02</td>
<td>4.49±0.9</td>
<td>3.41±0.68</td>
<td>3.66±0.08</td>
</tr>
<tr>
<td>[tcal]</td>
<td>NS</td>
<td>5.44</td>
<td>NS</td>
<td>NS</td>
<td>3.81</td>
</tr>
<tr>
<td>KHICHADI</td>
<td>Control Khichadi</td>
<td>80.49±0.11</td>
<td>5.22±0.11</td>
<td>1.05±0.28</td>
<td>6.04±0.08</td>
</tr>
<tr>
<td></td>
<td>HKR-48 Khichadi</td>
<td>80.02±0.01</td>
<td>6.29±0.12</td>
<td>1.54±0.54</td>
<td>5.12±0.04</td>
</tr>
<tr>
<td>[tcal]</td>
<td>4.04</td>
<td>6.13</td>
<td>NS</td>
<td>9.47</td>
<td>NS</td>
</tr>
<tr>
<td>BIRYANI</td>
<td>Control Biryani</td>
<td>69.27±0.02</td>
<td>13.58±0.09</td>
<td>14.88±0.30</td>
<td>3.51±0.37</td>
</tr>
<tr>
<td></td>
<td>HKR-48 Biryani</td>
<td>69.06±0.02</td>
<td>15.83±0.31</td>
<td>13.66±0.41</td>
<td>3.71±0.37</td>
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<tr>
<td>[tcal]</td>
<td>6.15</td>
<td>5.30</td>
<td>NS</td>
<td>NS</td>
<td>22.63</td>
</tr>
</tbody>
</table>

Note: Values are mean ± SE of three independent determinations

* Significant difference at 5% level
** Significant difference at 1% level
NS - Non significant

- Moisture content on fresh weight basis (g/100g)
Plate.1 Batter preparation for *dosa*, *idli* and *uttapam*
The figure 1 shows the comparison of sensory evaluation of food products prepared from permal (control variety) and HKR-48 rice variety. The organoleptic evaluation of various food products namely dosa, idli, utthapam, khichadi and rice biryani from control rice variety (Permal) and HKR-48 variety were liked moderately. A non-significant difference were observed in terms of overall acceptability of food products prepared from both varieties by panel of judges whereas the control counterparts of dosa (aroma), idli (colour and appearance), utthapam (colour), khichadi (appearance) were “liked very much”. Significant (P<0.05) differences were observed in aroma of control and HKR-48 dosa (P<0.01), colour and appearance of control and HKR-48 idli, and in colour of control and HKR-48 utthapam (P<0.05).

**Nutritional composition**

**Proximate composition**

The results of proximate composition are furnished in table 6.

**Moisture**

The moisture content of HKR-48 khichadi (80.02 g/100g) and biryani (69.06 g/100g) was significantly (P<0.05) lower as compared to their control.

A non-significant difference in moisture content was observed between dosa, idli and utthapam prepared from control and HKR-48 rice varieties. The findings of the present study are comparable with those reported earlier in dosa and utthapam by Amreen (2008) and Beniwal and Jood (2015). The results of idli are in line with those reported earlier by Teniola and Odunfa, (2001); Blandino et al., (2003) and Moktan et al., (2011).

A non-significant difference was observed in the moisture content of both control and HKR-48 utthapam. The moisture content of control utthapam and HKR-48 utthapam were 36.52 and 36.08 g/100g, respectively. The findings of utthapam are in line for moisture content of utthapam reported earlier by Amreen (2008).
Crude protein

The crude protein content of control dosa was 3.44 g/100g. The crude protein content of HKR-48 dosa was 3.45 g/100g. A non-significant difference was observed in crude protein content of both dosa. The results obtained from the present investigation are lesser than range reported for protein in dosa and utthapam earlier by krishnamoorthy et al., 2013, Amreen (2008) and Beniwal and Jood (2015). The crude protein content of control idli was 3.56 g/100g. The crude protein content of HKR-48 biryani was 3.78 g/100g. A non-significant difference was observed in crude protein content of both idli. The findings of the present study are in line with those reported earlier by Teniola and Odunfa, (2001); Blandino et al., (2003) and Moktan et al., (2011).

The crude protein content of control utthapam was 3.84 g/100g. The crude protein content of HKR-48 utthapam was 4.49 g/100g. A significant difference was observed in crude protein content of both utthapam. The findings of the present study are in agreement with results reported earlier by Ray and Swain (2013). The findings of the present study are comparable with those reported earlier in dosa and utthapam by Amreen (2008), Asha et al., (2005) and Beniwal and Jood (2015).

Crude fat

A non-significant difference in fat content was observed between various food products prepared from control and HKR-48 rice varieties. A non-significant difference was observed in the crude fat content of both control and HKR-48 dosa. The results obtained for dosa investigation are lesser than range reported earlier by krishnamoorthy et al., (2013) and Beniwal and Jood (2015). The findings of the utthapam are agreement with results reported earlier by Ray and Swain (2013). The findings of the present study are more or less close to results reported earlier by Rahangadale et al., (2014) and Joshi and Srivastava (2016).

Ash

Similarly, A non-significant difference in ash content was observed between dosa, idli, utthapam and rice biryani prepared from control and HKR-48 rice varieties while HKR-48 khichadi (5.12g/100g) had significantly (P<0.01) lower ash content compared to control khichadi (6.04 g/100g). The findings of the present study are comparable with those reported earlier in dosa and utthapam by Amreen (2008), Asha et al., (2005) and Beniwal and Jood (2015).

Crude fibre

The crude fibre content of HKR-48 idli (0.48 g/100g) and HKR-48 biryani (1.86 g/100g) was significantly (P<0.01) higher as compared to their control. A non-significant difference in crude fibre content was observed between dosa and khichadi reported earlier by Rahangadale et al., (2014) and Sethi (2003). The data revealed that the crude protein content of control biryani was 13.58 g/100g. The crude protein content of HKR-48 biryani was 15.83 g/100g. A significant difference was observed in crude protein content of both biryani.
g/100g) and **khichadi** (6.29 g/100g) had significantly higher values compared to their control. The findings of the present study are in line with those reported earlier in **Dosa** and **Utthapam** by Amreen (2008) and Beniwal and Jood (2015). The findings of the present study are in line with those reported earlier for crude fibre content in **idli** by Deshmukh and Pawar (2016) and Kumari *et al.*, (2016). The findings of **kichadi** was more or less close to results reported earlier by Rahangadale *et al.*, (2014), Joshi and Srivastava (2016) and Sethi (2003). The findings of the present study for proximate composition of **biryani** was found to be higher as compared to results reported earlier by Verma *et al.*, (2015) and Umachandran *et al.*, (2018).

Nutritional composition of rice varieties revealed that this product contains good amount of protein. All the food products from HKR-48 rice variety were organoleptically acceptable as compared to other varieties. In addition, results suggest that by selecting specific varieties of rice it would be possible to improve the performance of rice to prepare traditional food products, and presumably sensory evaluation could also be a good tool to obtain new promising varieties for traditional food preparation.

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