

A Study to Develop Value Added Product Using Heron Flower and Its Quality Analysis

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Abstract

Introduction: Heron flower, also known as Bokphool is classified as *Sesbania grandiflora* (L.) Pers. in the botanical world and belongs to the Fabaceae family. It has a vast variety of pharmacological properties, including anti-diabetic, anti- microbial, anti-tumor, anti-urolithiatic, anthelmintic, analgesic, antiinflammatory, and anti-oxidant properties in its various parts.

Aim & Objective: The main objective of the study is to develop products by incorporating heron flower and its analysis.

Methods: A KAP study was conducted with a semi structured questionnaire to check the awareness about heron flower among the community people. Two products such as tikki and kalakand were prepared by incorporating the flower to make nutritense products. A sensory evaluation was conducted to check the acceptability of the products. Nutrient analysis along with the shelf life study was carried out.

Result and Discussion: The overall result of KAP survey showed that most of the people of the community are well aware about heron flower and its significance. The result of sensory evaluation exhibited the acceptability of the products by the untrained panel members. It was observed that the nutritional content and shelf of kalakand is more than tikki.

Conclusion: It can be concluded that the community people are well aware about the heron flower and its significance but the practice of using this flower in the diet is negligible. However the value added developed products using this flower was well accepted by all panel members. The nutritional content was also increased in both the value added products. Among the two products kalakand was mostly accepted in terms of nutrient content and shelf life as compared to tikki.

Keywords

Heron flower, KAP, food products, nutritional analysis, shelf life.