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Sensory evaluation and nutritional composition of mushroom Papad and Badi

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Abstract

A study became performed to evaluate the exceptional of two mushroom cost-brought products— Mushroom badiand Pickle became done that KVK Bilaspur throughout 2023-24. The sensory assessment and acceptability of the 2 recipes with recognize to appearance, shade, aroma, flavor, texture have been conducted via 10 panel of judges the use of hedonic scoring approach. The consequences discovered that each the goods have been equally suitable when the mild acceptability become in comparison 66. Sixty six % but when the high acceptability became as compared, Mushroom Pickle had been more preferred 40.00% than Mushroom Badi 26.66.

Keywords: Mushroom, Papad, Badi, Sensory evaluation, nutritional composition

Introduction

the various perishable commodities mushroom are the critical elements inside the human dietaries. they're high in nutritive cost and make essential dietary contribution to human wellbeing and they're cheaper and better resources of defensive foods. they're clearly low in fat, sodium, energy and have definitely no ldl cholesterol and are a tremendous supply of several fundamental nutrients, inclusive of nutritional fiber, diet C, folate (folic acid), potassium. these compounds protect the body from oxidative pressure and degenerative illnesses via growing the capability to combat against illnesses'

Mushroom are one of the maximum cherished meals no longer simplest for its distinct flavor but additionally for the benefits with which it comes. Mushroom are flashy fungi having stem cap, and gills beneath the cap. It carries greater than 90% water and much less than 1% fats, loaded with diet B12 copper selenium and coffee sodium typically vegetables, milk and other meals products are fortified with diet D via irradiation or direct addition but mushroom are unique in this sense because they're obviously rich supply of nutrition D. desk (a) provides details of nutritive fee of Mushrooms it can be consumed in numerous forms like fresh, pickle, badi powdered.

Material and Methods

The study was carried out at KVK Bilaspur during 2023-24. KVK conducted rural youth training on Value addition of Mushroom. At the training rural youth will prepared two product from Mushroom by learning by doing method.

Selection of fresh mushroom

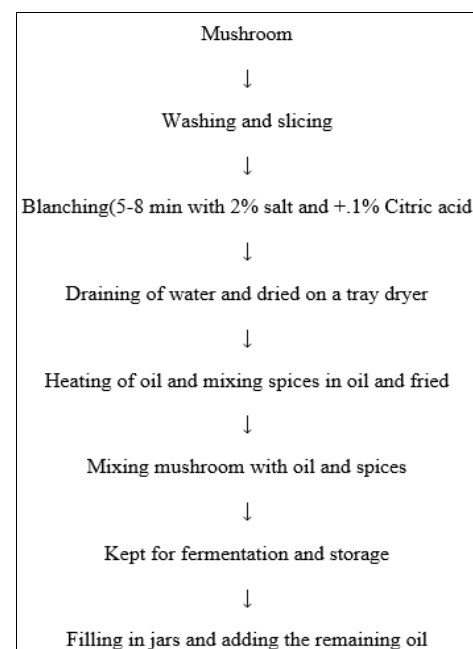
Fresh oyster mushroom were collected from the Mushroom unit at KVK Bilaspur.

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Preparation of Mushroom Pickle and Badi

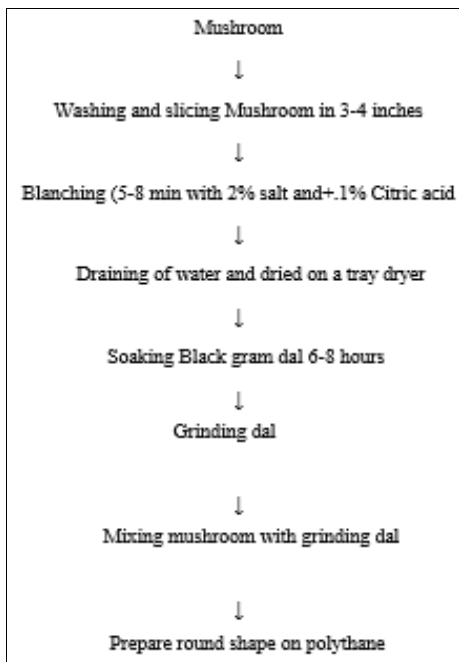
Sorting and grading is essential to get suitable quality of fruit which was done by hand. The Mushroom were first thoroughly washed under running water to reduce soil, plant and debris load. Grading of mushroom was done based on cleanliness, maturity, weight, color, size, freedom from foreign matters. Fresh mushroom were selected with no symptoms of visible discoloration and soaked in warm water at (80 °C) for 2 min to reduce surface microbial load.

Mushroom Pickle From the graded Mushroom Flow Chart for Mushroom Pickle





Flow Chart for Mushroom Badi



product was conducted by 15 judges using the hedonic scoring method (Swaminathan 1995) and the scale ranged from 5 to 1 (Highly acceptable-5, Moderate Acceptable-4, Acceptable-3, Less Acceptable-2 and Poorly acceptable-1) Percentage of acceptability was calculated.

Research Methods

The sensory evaluation and acceptability of the set two

Table 1: Organoleptic acceptability of Mushroom Pickle

Parameter	Highly Acceptable		Moderately Acceptable		Acceptable		Less Acceptable		Poorly Acceptable	
Appearance	6	40%	7	46.66	2	13.33	-	-	-	-
Colour	4	26.66%	8	53.33	3	20.00	-	-	-	-
Texture	4	26.66%	8	53.33	3	20.00	-	-	-	-
Aroma	6	40.00%	7	46.66	2	13.33	-	-	-	-
Taste	6	40.00%	8	53.33	1	6.66	-	-	-	-
Overall Acceptability	4	26.66%	10	66.66	1	6.66	-	-	-	-

Table 2: Organoleptic acceptability of Mushroom Badi

Parameter	Highly Acceptable		Moderately Acceptable		Acceptable		Less Acceptable		Poorly Acceptable	
Appearance	7	46.66	7	46.66	1	6.66	-	-	-	-
Colour	7	46.66	8	53.33	-	-	-	-	-	-
Texture	6	40.00	7	46.66	2	13.33	-	-	-	-
Aroma	6	40.00	8	53.33	1	6.66	-	-	-	-
Taste	5	33.33	7	46.66	3	20.00	-	-	-	-
Overall Acceptability	6	40.00	8	53.33	1	6.66	-	-	-	-

Table 3: Comparison of acceptability between Mushroom Pickle and Mushroom Badi

Parameter	Highly Acceptable		Moderately Acceptable		Acceptable		Less Acceptable		Poorly Acceptable	
Mushroom Pickle	4	26.66%	10	66.66	1	6.66	-	-	-	
Mushroom Badi	6	40.00	8	53.33	1	6.66				

Results and Discussion

Mushrooms are commonly fed on in uncooked form and Mushroom Pickle is extensively used for renovation. on this have a look at cost delivered product from Mushroom had been organized. Types of fee brought product prepared from Mushroom had been mushroom pickle and mushroom badi with regard to Mushroom Pickle from desk (1) the sensory assessment revealed that the appearance (46.00%), color (53.33%), texture (53.33%), Aroma (46.66%), taste (53.33%), have been reasonably desirable (66.66%) followed by means of exceptionally suitable (26.66%). the general acceptability of Mushroom badi was fairly applicable (66.66%) followed by quite proper (33.33). in addition sensory assessment of Mushroom badi (table2) discovered that the appearance (46.sixty six%), color (53.33%), texture (46.66%), Aroma (53.33%), taste (46.66%), have been additionally moderately suited (66.66%) accompanied by way of exceedingly desirable (26.66%). the overall acceptability of Mushroom badi became moderately perfect (53.33%) followed via notably applicable (40.00%).

whilst the high acceptability of Mushroom Pickle and badi compared the end result discovered that the Mushroom Pickle have been greater appropriate than Mushroom badi.

Conclusion

From the result summarized above, it can be concluded that the Mushroom Pickle is more acceptable than Mushroom badi primarily due to its colour, appearance, and taste.

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