# NUTRIENT AND SENSORY PROPERTIES OF TOFU PRODUCED FROM BLENDS OF SOYBEAN WITH LEGUMES AND MILLETS

Dissertation for the Degree of Master of Science
Foods and Nutrition
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**Abstract:**

**Background & Objectives:**

The goal of this study was to create a tofu because the tofu produce high quality and high protein and high calcium tofu using traditional method. Analysis nutritional rich and protein tofu of laboratory level. Provide as an alternative for protein food due to protein crisis as most of the people are consuming meat less and are moving to vegan diet.

**Methods:**

In this study, after three tofu samples were developed, a standard sample was to be developed using a sensory evaluation, nutritional analysis of this standard sample was done, and the panel judge tested and evolution to asked whether they like the tofu test or not.

**Results:**

First, from the reference sample, sample number three was selected and sent to Parisil Laboratory for nutritional analysis. The selected tofu were then tested on the panel judged, who responded positively when asked if they liked the test.

**Interpretation & conclusion:**

The panel judged in this study preferred the tofu test and wanted to eat and say this tofu like same tofu in market. this tofu is combination to cereals and pulses. this nutritional value more than market tofu.

**Keywords:** Soya bean, Bajra, energy requirement, nutritional analysis, sensory evaluation.