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Title: Quality Assessment and Consumers Acceptability Studies of Newly Evolved Mungbean Genotypes (*Vigna radiata* L.)

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Source: American Journal of Food Technology 2 (6): 536-542, 2007

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Abstract: Quality and consumers acceptability studies of 9 newly developed genotypes and three commercial varieties of mungbean were carried. Maximum protein content were noted in genotype C1/94-4-19 (23.69%) and NM-3 (23.25%) and minimum in Ramzan and DM-2 (20.98%). Highest moisture content was noted for NM-3 (11.14%) and lowest for DM-2. Mineral concentration was highest in DM-2 (0.0207%) and lowest in NCM-209 (0.169%). Genotypes DM-2, C1/94-4-19 and NFM-12-12 have the highest content of methanol extractable, water extractable and phytic acid, respectively. Swelling capacity and index and hydration capacity and index were maximum for the genotype 99-CMG-058 and minimum for NM-92. Least time for cooking was taken by Ramzan (14 min) and longest time by DM-2 (26.5 min). Smallest number of hard seeds (un-cook able) was found in 99-CMG-058 and M-2 while highest number of hard seed was noted in C1/94-4-19 (108) and NM-92 (101). Density was maximum for NM-98 and minimum for VC-3960 (A89). Impact of genotype was significant for all the parameters studied.

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