

Abstract

The aim of the research project was to develop vegetable breads by using different types of vegetables. Four kinds of vegetables (pumpkin, carrot, kale and mint) were selected and extracted for juices sousing different ratios of vegetable to water as 1:1, 1:2 and 1:3 to offer consumers a healthy food choice. The trained panelists testing were conducted in order to determine the product's proximity to the market and consumers acceptance. The statistical analysis of sensory data obtained from the trained panelists testing determined, carrot (1:2), pumpkin (1:1), mint (1:3) and kale (1:2), as the suitable products for the final consumer acceptance test. Among the four selected treatments, panelists liked carrot (1:2) the most. Carrot juice bread scored highest in aroma, taste and overall liking with the averages of 6.9, 6.8 and 6.7 respectively. The product acceptability test was conducted with 200 subjects. Consumers preferred pumpkin juice bread over other vegetable juice breads with 80.5% of acceptance and intention to purchase the product.