

noodles. It was found that the maximum quantity which could be substituted was 30%. Functional additives were also required to improve the noodle qualities such as xanthan gum and gluten. For sensory evaluation, fifty panelists were invited to judge the samples. The overall acceptability and general appearance were determined on a nine-point hedonic scale. The overall acceptability score of the product (6.54 ± 0.19) appeared between like slightly (6) and like moderately (7). Other characteristics were determined by five-Point just-about-right-scales. Suitability score of the dietary fiber-enriched noodles were slightly hard (3.19 ± 0.11), slightly brittle (2.77 ± 0.09) and darker than control formula.