



Preparation of mix vegetables seasoning for Potato chips and Dal vada

Project Report By

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Submitted to the Department of Nutrition and Food Engineering for the partial
Fulfillment of B.Sc. degree in Nutrition and Food Engineering

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LETTER OF APPROVAL

Abdulha Al Noman, ID: 182-34-801, submitted this project, "Preparation of mix vegetables seasoning for Potato chips and Dal vada," to the Daffodil International University Department of Nutrition and Food Engineering. To the best of my knowledge, no other college or organization has asked for the project report's outcomes in order to award a degree or diploma. The talk is scheduled for January 2024.



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DECLARATION

By signing this document, we, the Daffodil International University, attest that we worked on this project under the guidance of Professor Dr. Md. Bellal Hossain. We further declare that no portion of this project, or any other portion, has been submitted to another institution for assessment in order to be awarded a degree or diploma.



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I want to start by expressing my gratitude to my creator for providing me with the willpower and chance to finish the report on time.

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Abstract

A number of spice mixes, including mixed vegetable seasoning, have been developed in response to consumer desire for quick and tasty cooking solutions. The purpose of this study was to create and assess a novel mixed vegetable seasoning blend's sensory attributes in order to satisfy consumer preferences for flavor, fragrance, and overall culinary experience.

To create a well-balanced flavor profile with savory, herbal, and umami notes, the formulation process includes choosing premium vegetable ingredients, such as dehydrated veggies, dried herbs, and spices. To guarantee the best possible consistency and flavor dispersion, the components were meticulously m

The mixed vegetable seasoning was subjected to a sensory review by a group of qualified experts that represented the intended customer demographic. Appearance, scent, taste, texture, and general acceptability were all evaluated. The seasoning had a bright color, a delicious aroma, and a flavorful profile that was well-balanced and featured a nice combination of savory herbs and spices.

The panelists gave the sensory evaluation's results excellent marks for flavor intensity, fragrance complexity, and overall culinary appeal, indicating high levels of acceptability. The judges' comments emphasized how well the mixed vegetable spice complements a variety of foods, such as salads, soups, stews, and roasted vegetables ensured out and combined.

All things considered, this study shows how to successfully formulate a mixed vegetable seasoning blend that satisfies customer standards for flavor, fragrance, and culinary adaptability. The results aid in the creation of creative seasoning solutions that satisfy changing consumer demands for tasty and convenient food items.

CHAPTER – 1

Introduction

Mix vegetable seasoning is a delightful blend of herbs, spices, and seasonings carefully crafted to enhance the flavor profile of various dishes, including potato chips and dal vaja. This versatile seasoning adds depth, complexity, and a burst of savory goodness to your favorite snacks and side dishes, transforming them into irresistible culinary delights. With its harmonious combination of flavors, mix vegetable seasoning elevates the taste experience, making it a must have ingredient in any kitchen pantry.

Mix veggie seasoning is so adaptable that it may be used with so many different meals. This seasoning combination goes well with a variety of dishes, whether it is added to dal vaja for a flavor boost or sprinkled over newly fried potato chips for a savory snack.

You can easily add vibrant flavor to your foods without requiring a lot of preparation when you use mix veggie seasoning. To instantly add depth and complexity to your dish and save time and work in the kitchen, simply sprinkle on the seasoning.

In addition to enhancing the taste of your dishes, mix vegetable seasoning can also contribute to your overall health and well-being. Many of the herbs and spices used in the blend boast antioxidant, anti-inflammatory, and digestive properties, making them valuable additions to a balanced diet.

Write a comparable description for any other components, such as cabbage.

Cabbage

Brussels sprouts, broccoli, cauliflower, and cabbage are all members of the Brassica genus, which also contains cabbage. Cabbage is a leafy green or purple vegetable. Its dense head is formed by closely spaced leaves.

Nutritional Value:

Packed full of vitamins and minerals, cabbage has little calories. Vitamin C, vitamin K, vitamin B6, folate, manganese, and fiber are all present in good amounts in it. Small levels of other nutrients like calcium, potassium, and magnesium are also present.

Health Benefits:

Antioxidants found in cabbage may help lessen inflammation and the chance of developing chronic illnesses. Its high fiber content may help decrease cholesterol levels and supports digestive health.

Known for its ability to combat cancer, cabbage is said to include chemicals including sulforaphane and indole-3-carbinol.

Regular consumption of cabbage, with its high fiber content and low calorie level, may help with weight management.

Beetroot

The root vegetable beetroot, sometimes referred to as just "beet," is distinguished by its vivid reddish-purple hue. It is closely related to other vegetables like sugar beets and Swiss chard and is a member of the genus *Beta vulgaris*. Beetroot usually has a hard outer skin and a round or elongated form.

Nutritional Value:

Packed with vitamins, minerals, and antioxidants, beetroot is a nutrient-dense vegetable. It is a great source of manganese, potassium, vitamin C, and folate (vitamin B9). Nitrates and dietary fiber from beetroot are also good for heart health.

Health Benefits:

- ✚ Heart Health: By enhancing blood flow and lowering blood pressure, beetroot's nitrates may help lessen the risk of heart disease and stroke.
- ✚ Exercise Performance: Because beetroot juice may improve endurance and performance during exercise, it has become more and more popular among athletes and fitness aficionados.
- ✚ Anti-Inflammatory Characteristics: The betalains found in beetroot are strong antioxidants with anti-inflammatory characteristics that may aid in lowering oxidative stress and inflammation in the body.
- ✚ Digestive Health: Beetroot's high fiber content helps to maintain regularity in the digestive system and encourages the growth of good gut bacteria.

Tomato paprika

It seems you're referring to a seasoning blend or product called "Tomato Paprika." Tomato paprika seasoning is a flavorful blend that combines the rich, tangy taste of tomatoes with the smoky, slightly spicy flavor of paprika. Here are some details about tomato paprika seasoning

Typically, tomato paprika seasoning is made out of dried tomatoes, paprika, herbs, spices, and occasionally additional ingredients like onion, garlic, and salt & pepper.

Health Benefits: By adding antioxidants, vitamins, and minerals from the tomatoes and spices, tomato paprika seasoning can raise the nutritional content of a meal. However, the precise nutritional value may change based on the blend's particular ingredients and ratios.

Nutrition value of tomato paprika

Tomatoes are a calorie-efficient food that are high in vital nutrients. They are a great source of potassium, vitamin K, folate, and vitamin C. Antioxidants like lycopene, which are also present in tomatoes, may help lower the risk of heart disease and some types of cancer, among other health benefits.

Paprika: Dried peppers, such as fiery or sweet chili peppers, are ground and then dried. It has comparatively little calories and trace levels of important nutrients, such as vitamin B6, vitamin E, and vitamin A. Antioxidants found in paprika include carotenoids like beta-carotene and capsanthin.

Objective

- ❖ The first one is to introduce a new quality product of mix vegetables seasoning in the market
- ❖ Shelf life study
- ❖ This mix vegetables seasoning helps to increase nutrition value of product
- ❖ Evaluate to consumer acceptance
- ❖ Lastly, this mix vegetables seasoning also helps to reduce cross contamination.

Chapter 2

Methodology

Materials

Sample 1

Product Name: mix vegetables seasoning for Potato chips and Dal vaja

In the beginning, all the ingredients for this mix of vegetables were purchased from a store, fresh and free of insects. Excellent in terms of color, texture, and moisture content as well.

SI NO	Ingredients	Amount
1.	Turmeric powder	3gm
2.	Chili powder	5gm
3.	Bit of salt	According to the taste
4.	sweet cumin powder	2gm
5.	cumin powder	3gm
6.	Clove powder	3gm
7.	Cinnamon powder	2gm
8.	Asafoetida powder	2gm
9.	Cardamom Powder	1gm
10.	salt	According to the taste
11.	Milk powder	2gm
12.	Tomato paprika	3gm
13.	Bay leaf	3gm
14.	Cabbage powder	10gm
15.	Beetroot powder	10gm
16.	Zain	4gm
17.	Testing salt	2gm
18.	Fennel	0.4gm
19.	Oil	According to the product
20.	Potato	Around 150-250 gm
21.	Flour	50gm
22.	Almond powder	6gm

Table 1: The list of all Ingredients & Amount.

Utensils:

- ✚ Kitchen Knife
- ✚ Silver Dish
- ✚ Non-Stick Cooking Pan
- ✚ Blender
- ✚ Grinder
- ✚ Spoon
- ✚ Thin Cotton Cloth
- ✚ Weight Machine
- ✚ Gloves
- ✚ Dryer
- ✚ Zipper Lock Bag
- ✚ Lightweight Cotton Fabric

Preparation Methods of mix vegetables seasoning- (For Potato chips and Dal vaja)

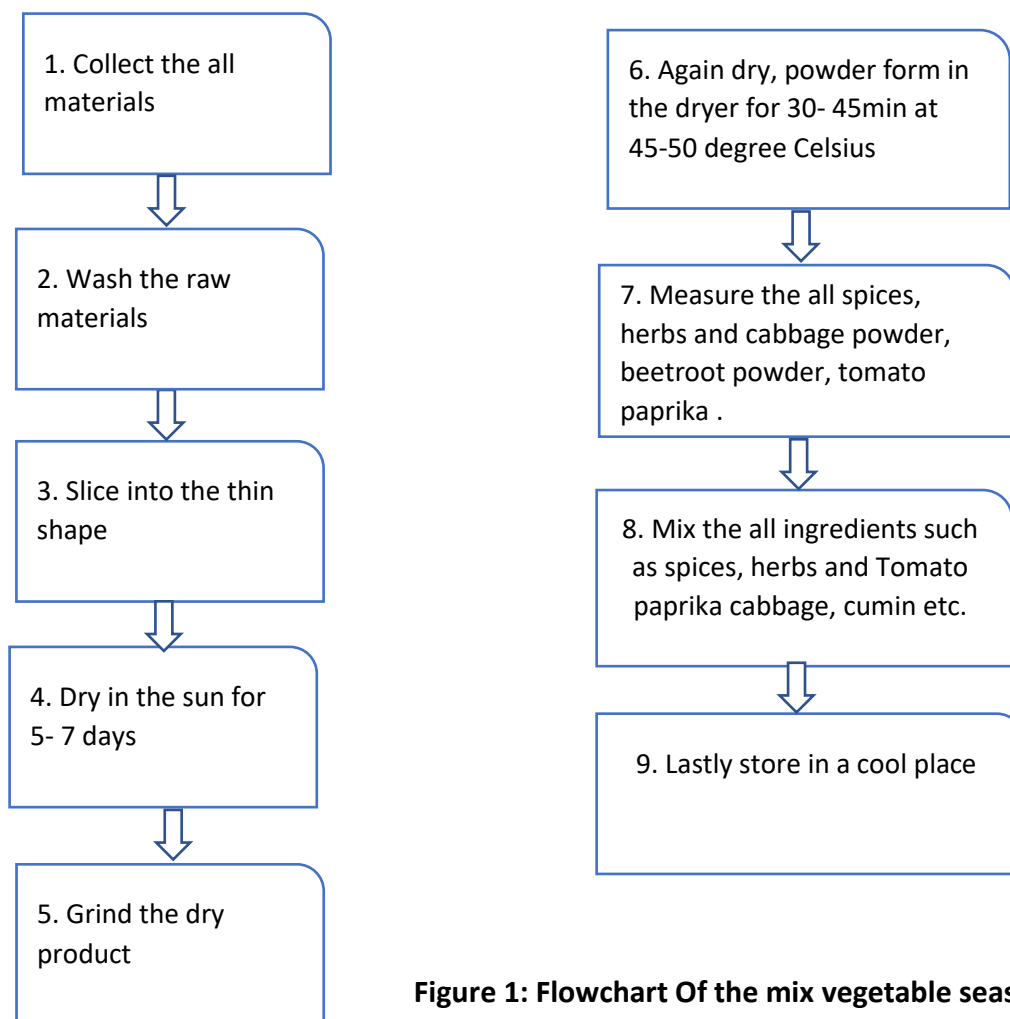
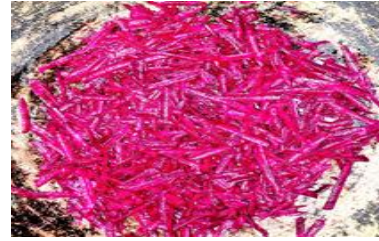


Figure 1: Flowchart Of the mix vegetable seasoning



Mix vegetables seasoning with Potato chips and Dal vaja

PROXIMATE ANALYSIS OF MIX VEGETABLES SEASONING

Determination of Moisture

Moisture Content refers to the quantity of water in a product or substance. Moisture content impacts product physical properties and shelf life.

Apparatus & Materials:

1. Digital moisture analyzer.
2. Spatula

Procedure:

1. Begin by placing 3gm of sample on the moisture analyzer's pan.
2. Turn off the upper cover of the analyzer and adjust the temperature to 120 degrees Celsius.
3. Wait until the machine emits a beep signal.
4. Once the machine beeps, take note of the reading on the analyzer display.

Precaution:

1. Place the sample gently onto the pan.
2. Set the temperature correctly.
3. Use gloves.
4. Take meticulous notes during the reading.
5. Time varies based on the type of sample.

Determination of Ash

The ash content of food refers to the incombustible components following high temperature combustion. The mineral content of food is measured by analyzing its ash level. It is a significant component of the food's proximate analysis.

Apparatus & Materials:

1. Electric muffle furnace.
2. Crucibles with crucible tongs.
3. A digital weighing machine.
4. Spatula.
5. Desiccator.
6. Dryer oven.
7. Mortar Pestle

Procedure:

1. Begin by taking one crucible lid and drying it at 75 degrees Celsius for 30 minutes.
2. The crucible lid was weighed with a measuring scale when empty (W1).
3. A sample of around 3 g was placed within the crucible lid.
4. Weigh the sample-containing crucible lid again with the scale balance (W2).
5. The crucible lid and sample were put in an electronic muffle furnace for six hours at 650 degrees Celsius.
6. After 6 hours, the sample-containing crucible lid was removed and placed in desiccators for 30 minutes.
7. Using the measuring balance, the crucible lid with the sample ash was weighed 30 minutes (Working3).
8. Finally, the equation was solved to calculate the ash content.

Calculation:

W1 = weight of empty crucible.

W2 = Weight of the sample.

W3 = weight after drying. % of ash = $\{(W2-W1)/W_s\} * 100$.

Precaution:

1. Measure materials carefully.
2. Write down the accurate result.
3. To reduce moisture attraction, place the crucible in a desiccator.
4. Experiments with severe heat and temperatures require careful management.

Determination of Fat

Ascertaining the fat composition is among the most essential elements of proximate analysis. There are two common methods for calculating a food item's total fat content. I measured the product's fat content using the Soxhlet extraction method.

Materials and Reagents:

- ✚ Digital Balance Weighing
- ✚ Thimble
- ✚ Soxhlet apparatus;
- ✚ Heating mantle
- ✚ Funnel;
- ✚ n-Hexane Solvent;
- ✚ Glass rod;
- ✚ Oven for drying;
- ✚ Desiccator;
- ✚ Tong;
- ✚ Measuring Cylinder

Procedure:

1. Take the thimble and dry it at 75 degrees Celsius for 30 minutes in the drying oven.
2. Next, determine the weight (W1) of the empty thimble.
3. Next, weigh out 2g of the sample and insert it into the thimble (Ws).
4. Next, the thimble needs to be put within the apparatus.
5. Fill the solvent holder with 250 milliliters of n-hexane solvent.
6. After that, begin the process.
An additional six hours of treatment will be administered. After six hours, take out the thimble and leave the drying oven set to 75 degrees Celsius to allow it to air dry for 30 minutes. Allow it to cool completely before placing it inside the desiccator. Next, take your weight (W2).

Calculation:

W1 = Weight of a thimble when empty

Ws = Weight sample

W2 = Weight following drying

$(W2 - W1) / Ws * 100 = \% \text{ of total fat}$

Precaution:

1. Slide the sample gently into the thimble.
2. Adjust the thermostat to the proper setting.
3. Put on a pair of gloves.
4. Would you kindly note the reading?
5. Use n-hexane carefully.

Determination of Crude Fiber**Supplies required:**

1. Conical flask with funnel
2. Bowl
3. Spoon
4. Fabric made of cotton
5. The identifier
6. Equilibrium apparatus
7. Muffle for furnace
8. Comfortable Plate

9. A dehydrated oven
10. Measuring cylinder
11. Beaker

Preparation of Sulfuric Acid Solution

Mix well 200 milliliters of distilled water with 1.396 grams of sulfuric acid.

Preparation of Sodium Hydroxide Solution

In 200 milliliters of distilled water, combine 2.5 grams of sodium hydroxide.

Procedure

1. In the beginning, I put 500 milliliters of distilled water in a beaker and incubate it for two minutes at 37 C.
2. Next, transfer three grams of the sample into a conical flask along with 200 milliliters of sulfuric acid solution.
3. Using 500 milliliters of the distilled water that was stored in the incubator, remove the solution. Mix thoroughly after sampling. For thirty minutes, continue to agitate the mixture magnetically.
4. Next, filter the sample once again, and add the sodium hydroxide solution and 500 milliliters of distilled water to it. Stir thoroughly. For thirty minutes, continue to agitate the mixture magnetically.
5. Grab a crucible and use a digital balance to weigh it. Once more, strain the sample, transfer it to the crucible, and weigh it. Next, remove the crucible and place it in the oven for two hours at 100 degrees Celsius.
6. Next, notice the weighted crucible containing the sample.
7. Next, store it for five to six hours at 700 C in a muffle furnace.
8. Remove the crucible from the muffle furnace and place it in a desiccator to cool.
9. Finally, weigh it and record the result using a balance.

The Following Was The Formula:

$$(W_2 - C) - (W_1 - C)$$

$$\text{Crude Fibre \%} = \frac{(W_2 - C) - (W_1 - C)}{W_s} \times 100$$

Determination of Microbial Contamination

Preparation of Sodium Chloride Solution

Mix well 200 milliliters of distilled water with 2.5 grams of sodium chloride.

Preparation of Agar Media

Mix well 200 milliliters of distilled water with 5 grams of nutritional agar powder.

Procedure:

- 1 First, collect all the test-related supplies, such as the pipette, micro pipette, measuring cylinder, test tube, beaker, and petri dishes. Place everything in the autoclave and heat it to 121 degrees Celsius for 30 minutes.
- 2 Everyone is taken out of the autoclave and put in a laminar air flow after 30 minutes.
- 3 After that, fill the test tube with 1 milliliter of the sample for serial dilution and 9 milliliters of sodium chloride.
- 4 Using a micro pipette, remove 1 milliliter of sample from the first test tube and transfer it to the second test tube. Then, transfer 1 milliliter of sample from the second test tube to the third test tube. Continue this process for each test tube, transferring 1 milliliter of sample at a time. And each test tube shows something like as 10⁻¹, 10⁻², 10⁻³, 10⁻⁴, 10⁻⁵, 10⁻⁶, and 10⁻⁷.
- 5 After that, fill each petri dish with 9 milliliters of agar material using a pipette, and then, one milliliter of sample from each test tube, one at a time, using a micropipette. After distributing all of the media, allow it to set.
- 6 After that, incubate each petri dish for a full day at 37 degrees Celsius in an incubator.
- 7 Take out each petri dish from the incubator after a full day, count them, and record the number

The formula was as follows:

$$\text{CFU (Colony-Forming Unit)} = (\text{Colony Number} \times \text{Dilution Factor}) / \text{Sample Volume}$$

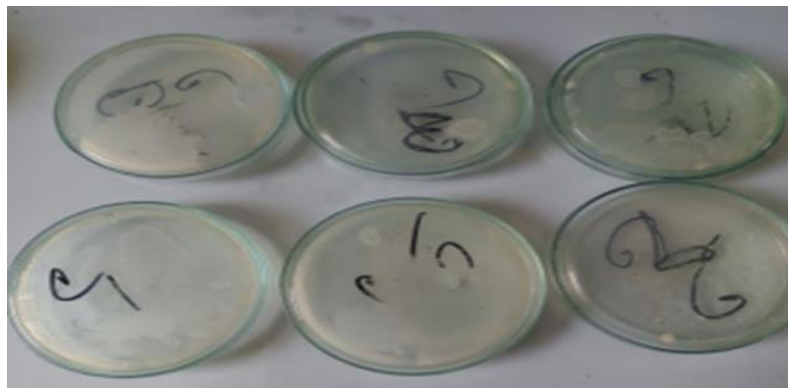


Figure: Microbial Analysis

Sensory Evaluation

A comprehensive analysis of seasoning include evaluating the sensory qualities of the seasoning—taste, aroma, appearance, texture, and overall flavor impact on food items. Here's how to perform a sensory assessment that is tailored to seasoning: Establish the precise objectives for the sensory assessment. For example, you might want to analyze the overall acceptability of the seasoning, identify key flavor attributes, compare different formulas, or evaluate the impact of the seasoning on specific food products. Look for panelists with knowledge or experience in food tasting, especially in the area of seasonings. Chefs, food scientists, culinary experts, and experienced sensory panelists are a few examples of this. Make sure their sense of smell and taste is excellent.

Depending on your goals, decide which sensory evaluation approach or methods are best. Descriptive analysis, hedonic rating scales, paired comparison tests, and ranking tests are common techniques for evaluating seasoning.

Prepare food product samples with different kinds or amounts of seasoning. Make sure that the preparation technique, serving size, and presentation of the samples are all the same.

Keep a record of every step of the sensory evaluation procedure, including information on panelist demographics, testing settings, sample preparation techniques, and outcome. Write a thorough report outlining the results and suggesting any additional steps.

Apply the knowledge gathered from the sensory assessment to improve product quality, formulate better seasonings, develop marketing plans, and make other pertinent decisions.

Table 4: Sensory Evaluation of mix vegetables seasoning for Potato chips and Dal vaja

Inclination	Appearance	Color	Texture	Flavor	Taste	All Around Acceptance
Like Extremely	19	22	20	25	27	20
Like Very Much	11	5	10	3	2	7
Like Moderately		3		2	1	3
Like Slightly						
Like or Dislike						
Dislike Extremely						
Dislike Very Much						
Dislike Moderately						
Dislike Slightly						

CHAPTER – 3

RESULTS & DISCUSSIONS

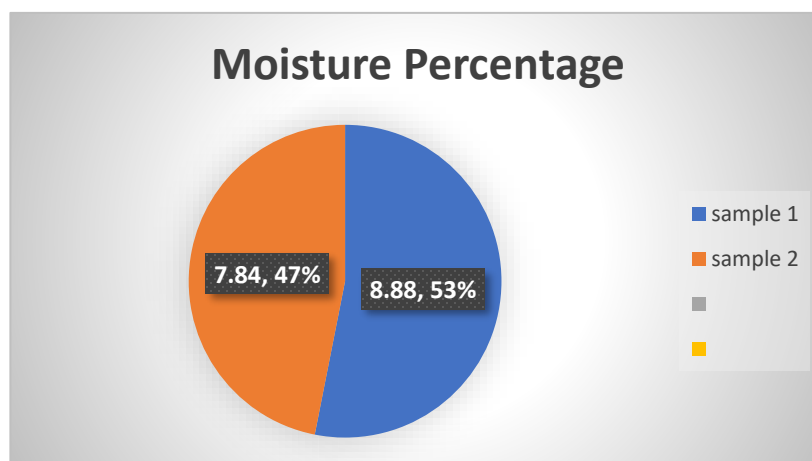
Table: Proximate Composition

The table below displays the nutritional makeup of the two samples of mixed vegetable seasoning.

Samples	Moisture	Ash	Fat	Fiber
Sample - 1 (beetroot, cabbage)	8.88	0.1	7.56	15.22
Sample - 2 (tomato paprika)	7.84	0.1	5.55	12.67

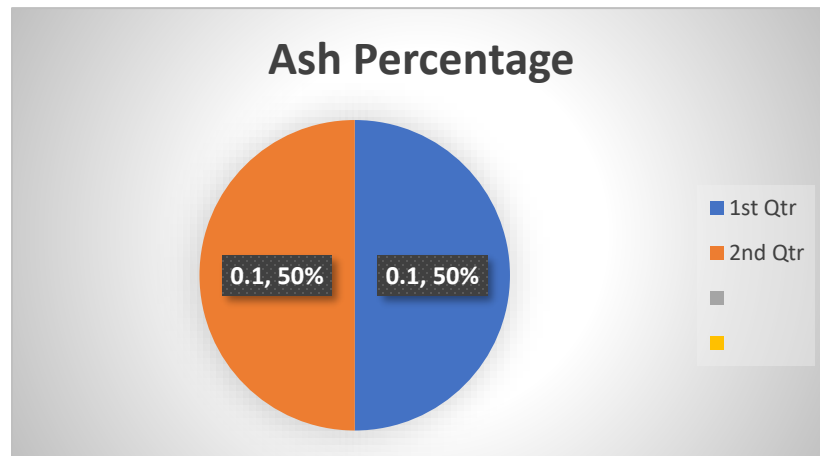
Overall Moisture Percentages of 2 Samples:

Sample 2 - mix vegetable seasoning (tomato paprika) - has the lowest moisture % compared to the other samples, whereas sample 1 - mix vegetable seasoning (beetroot, cabbage) - has the highest.



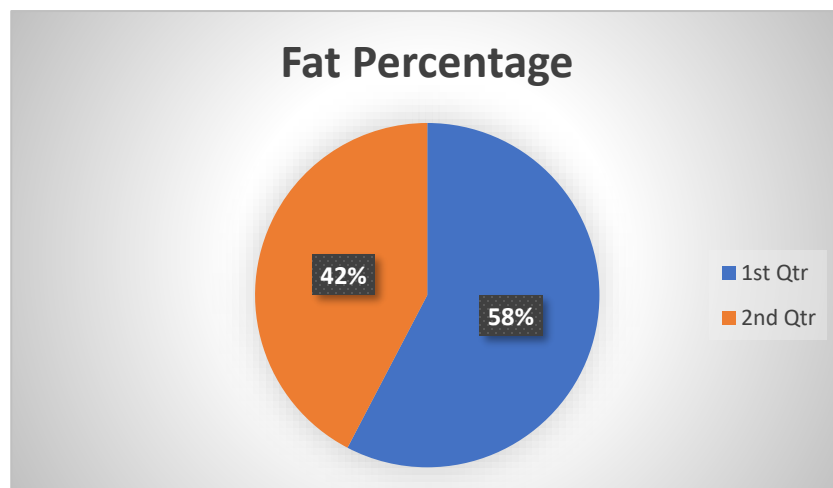
Overall Ash Percentages of 2 Samples:

Two sample results after Ash Determination are comparable. It makes up a sizeable portion of the makeup of ash.



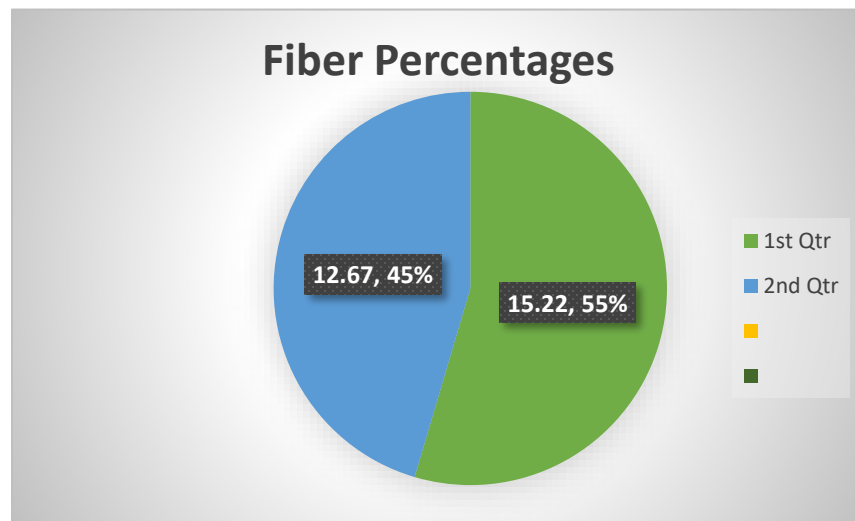
Total Fat Percentages of 2 Samples:

Sample 2 has the lowest fat percentage of all the samples, while Sample 1 has the highest fat percentage.



Fiber Content

Sample 1 had the highest fiber content, with (beetroot and cabbage) sample 2 having the least amount. Combine the vegetables with the most seasoning.



Sensory evaluation:

The sensory evaluation results for the mix vegetable seasoning reveal positive evaluations for several attributes, including color, appearance, texture, taste, and overall acceptability. All of the colors in Samples 1, 2, and 3 were deemed suitable. The vegetable seasoning mix had a good appearance, according to the appearance assessments as well. Despite a few small disagreements among the assessors, the texture of each sample was found to be satisfactory.

The judges felt the samples were adequate overall, despite considerable differences in their opinions regarding taste. Despite the opinions of various assessors being in disagreement, both samples—1, 2—were considered generally acceptable. In summary, the results of the sensory analysis indicate that each sample of the three main seasoning ingredients—beetroot, tomato, and cabbage—was well received. They were satisfactory in terms of color, appearance, texture, flavor, and overall appeal. The judges' opinions varied somewhat, but overall, both samples received positive evaluations.

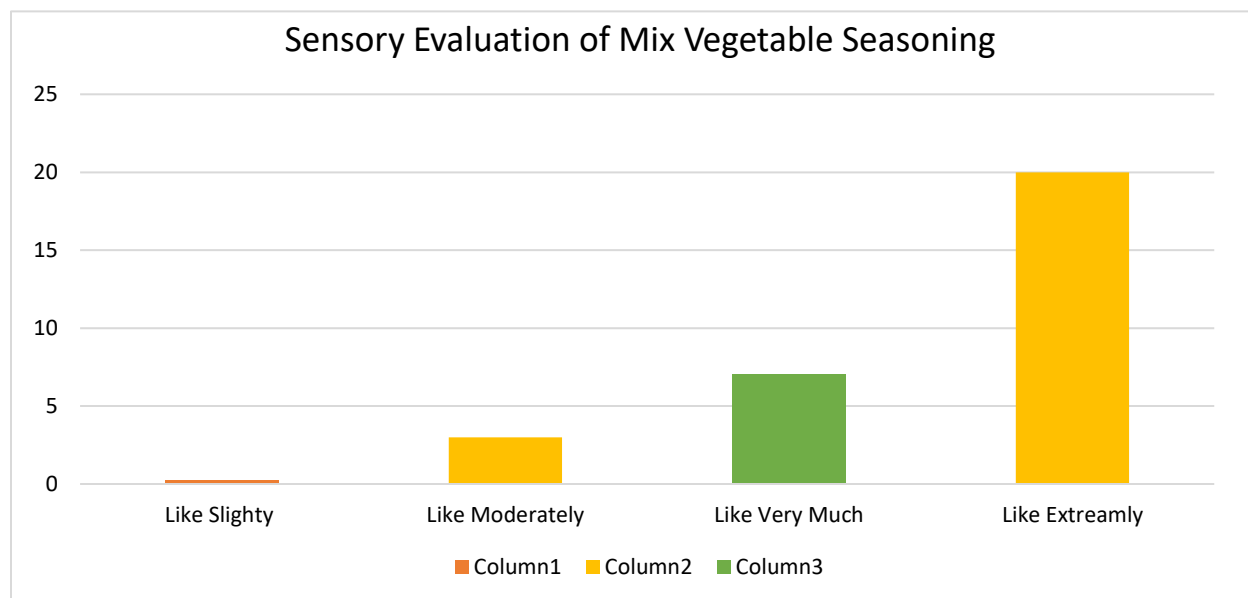


Figure: Total Respondent of Sensory Evaluation

Conclusion

Finally, the sensory assessment of the seasoning made of mixed vegetables revealed important details about the product's overall sensory qualities and acceptability by consumers. The taste, aroma, appearance, texture, and overall flavor impact were among the aspects that the panelists assessed the seasoning on using a combination of hedonic rating scales and descriptive analysis.

With strong overtones of herbs and spices that complemented the natural flavors of the veggies, the mixed vegetable seasoning had an overall well-balanced flavor profile. A pleasing scent that improved the seasoning's sensory appeal was mentioned by the panelists. The seasoning had a visually appealing appearance, with the herbs and spices standing out and its colors being vivid.

Taste-wise, the seasoning offered a well-balanced combination of savory, sweet, and umami qualities; no overbearing or odd sensations were found. It was discovered that the seasoning had a consistent, finely ground texture that made it easy to distribute and combine with food products. Based on the hedonic evaluations, it was evident that the mixed vegetable seasoning was highly preferred and accepted by consumers, as most panelists expressed good feedback and expressed a willingness to buy and use the product.

The sensory evaluation's results support the notion that the mixed vegetable seasoning is a tasty and enticing way to add flavor to a variety of recipes. It is also well-formulated. Based on particular consumer preferences and market trends, additional optimization and refinement can be feasible. In order to maintain the mixed vegetable seasoning's commercial success, product development, marketing plans, and quality control initiatives can all benefit from the insightful information gathered from the sensory evaluation.

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