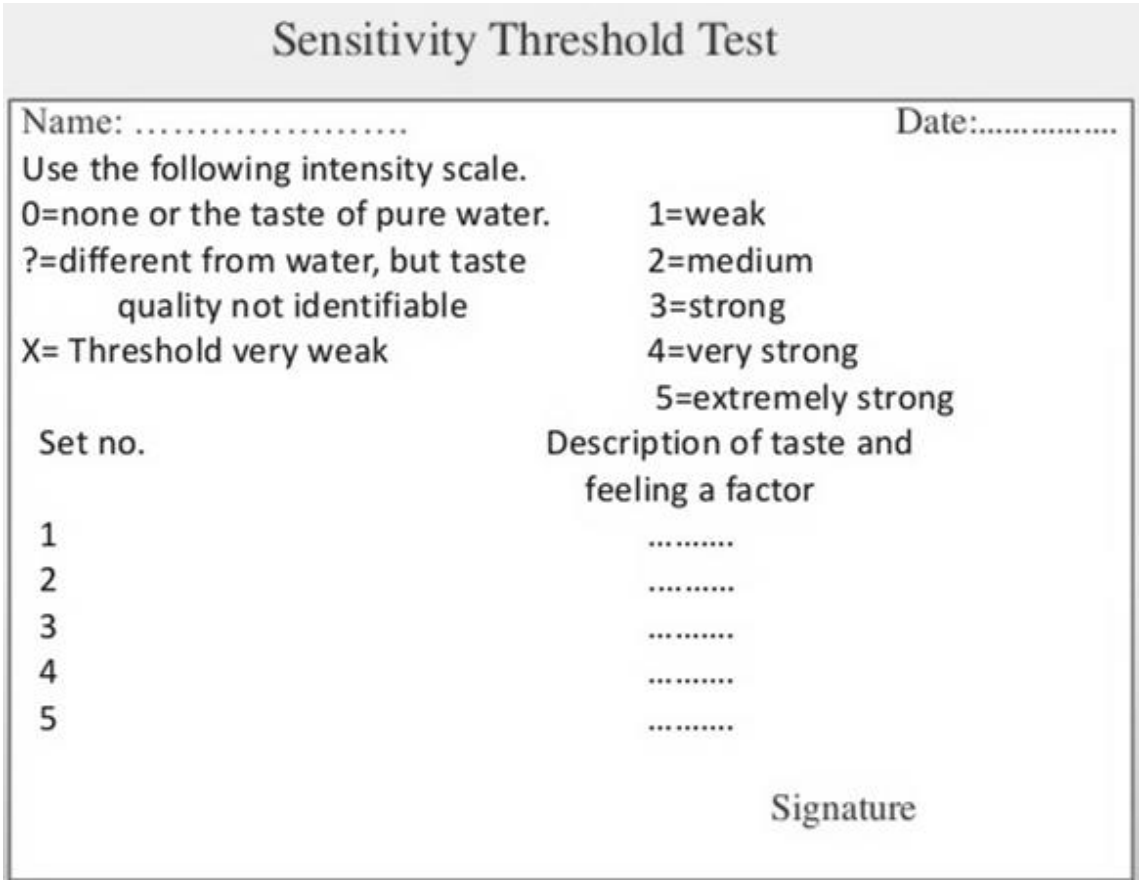
APPENDIX I

SENSITIVITY THRESHOLD TEST



Sensitivity Threshold Test

Name: ……. Date:.....

Use the following intensity scale.

0=none or the taste of pure water.
?=different from water, but taste quality not identifiable
X= Threshold very weak
1=weak
2=medium
3=strong
4=very strong
5=extremely strong

Set no.	Description of taste and feeling a factor
1	…….
2	…….
3	…….
4	…….
5	…….

Signature

APPENDIX II

SENSORY EVALUATION - COMPOSITE SCORING TEST

INFORMATION ABOUT THE PRODUCT "AMBIL"

I Harsha Hirdyani, pursuing my PhD from the department of Food and Nutrition, Faculty of Family and Community Science, The M.S. University of Baroda, am conducting a research study on the acceptability of traditional cereal based fermented drink "*Ambil*" and its sensory qualities and acceptability.

Ambil is an indigenous natural cereal based lactic fermented beverage traditionally from Maharashtra. It is also consumed in Rajasthan and certain states of South India. The product presented for sensory evaluation is a modification of traditional *Ambil*. Food colours and flavours has been added to the standard drink in permitted amounts to increase the liking of consumers and its acceptability. 5% of FOS has also been added to the product which acts as a prebiotic. Regular intake of prebiotics have proven to colonize the beneficial microflora and reduce the colonization of enteric pathogens which are not only known to produce harmful toxins that triggers mutation of the colonocytes but also leads to the production of anti-inflammatory markers and thereby triggers co-morbidities like diabetes, obesity, hypertension, etc.

The product is safe to consume and does not pose any harm or after effects. All the ingredients used are commonly consumed by people and thus are safe to use. FOS also has established its safety levels in many recent research studies and its consumption is safe.

Thus, I would request you to: Taste the given product and give feedback for its quality parameters.

Dr. Mini Sheth
Research Study Supervisor
Ph No. 09879359229

Harsha Hirdyani
Phd Research Scholar
Ph No. 09925889958

SUBJECT CONSENT FORM

Name:

Age: Sex:

E mail ID: Phone number:

1. I confirm that I have read and understood the above information and have/had the opportunity to ask questions.
2. I understand that my participation in this study is voluntary and that I am free to reject being a part of this study, without giving any reason.
3. I understand that the ethics committee and the regulatory authorities will not need my permission to look at my health records and my identity will not be revealed in any information released to the third parties or published.
4. I agree not to restrict the use of any data or results that arise from this study provided such a use is only for scientific purpose(s).
5. I understand the study will involve only one time collection of data, in terms of tasting the product and give marks for its quality
6. I agree to consume the fermented drink as offered.

I voluntarily agree to participate in the community health study conducted by the department of foods and nutrition, faculty of family and community science, The MS University of Baroda.

Date: **Signature of the participant**

COMPOSITE SCORING TEST
Product: Ambil - A

Name:
Date:

Quality parameter	Maximum Score	AH	AK	AP	AX
Color	10				
Consistency	10				
Taste and flavor	30				
Mouthfeel	10				
After taste	10				
Absence of defects*	10				
Overall acceptability	20				
Total	100				

*Defects might include lumps, improperly homogenized and excessive acidic flavor.

Comments:

Signature:

COMPOSITE SCORING TEST
Product: Ambil - B

Name:
Date:

Quality parameter	Maximum Score	BH	BK	BP	BX
Color	10				
Consistency	10				
Taste and flavor	30				
Mouthfeel	10				
After taste	10				
Absence of defects*	10				
Overall acceptability	20				
Total	100				

*Defects might include lumps, improperly homogenized and excessive acidic flavor.

Comments:

Signature:

COMPOSITE SCORING TEST
Product: Ambil - C

Name:
Date:

Quality parameter	Maximum Score	CH	CK	CP	CX
Color	10				
Consistency	10				
Taste and flavor	30				
Mouthfeel	10				
After taste	10				
Absence of defects*	10				
Overall acceptability	20				
Total	100				

*Defects might include lumps, improperly homogenized and excessive acidic flavor.

Comments:
Signature:

COMPOSITE SCORING TEST
Product: Ambil - D

Name:
Date:

Quality parameter	Maximum Score	DH	DK	DP	DX
Color	10				
Consistency	10				
Taste and flavor	30				
Mouthfeel	10				
After taste	10				
Absence of defects*	10				
Overall acceptability	20				
Total	100				

*Defects might include lumps, improperly homogenized and excessive acidic flavor.

Comments:
Signature:

Note: Codes: Ambil A- rice ambil, B – pearl millet ambil, C- barley ambil, D- finger millet ambil

AH, BH, CH, DH – Rose flavours

AK, BK, CK, DK – Khus flavours
AP, BP, CP, DP – Chocolate flavours
AX, BX, CX, DX – Salt-cumin flavours

APPENDIX III

SENSORY EVALUATION FOR SHELF LIFE

Shelf life study rice ambil (fresh)

Name: **Date:**

Quality parameter	Max-Score	Day 0	Day 1	Day 2	Day 3	Day 4	Day 5
Color	10						
Consistency	10						
Aroma	10						
Taste and flavor	10						
Mouthfeel	10						
After taste	10						
Absence of defects*	10						
Overall acceptability	10						

*Defects might include lumps, improperly homogenized and excessive alcohol/ acidic flavor.
Comments:

Shelf life study pearl millet ambil (fresh)

Quality parameter	Max-Score	Day 0	Day 1	Day 2	Day 3	Day 4	Day 5
Color	10						
Consistency	10						
Aroma	10						
Taste and flavor	10						
Mouthfeel	10						
After taste	10						
Absence of defects*	10						
Overall acceptability	10						

*Defects might include lumps, improperly homogenized and excessive alcohol/ acidic flavor.
Comments:

Shelf life study finger millet ambil (fresh)

Quality parameter	Max-Score	Day 0	Day 1	Day 2	Day 3	Day 4	Day 5
Color	10						
Consistency	10						
Aroma	10						
Taste and flavor	10						
Mouthfeel	10						
After taste	10						
Absence of defects*	10						

Overall acceptability	10						

*Defects might include lumps, improperly homogenized and excessive alcohol/ acidic flavor.
Comments:

Shelf life study barley ambil (fresh)

Quality parameter	Max-Score	Day 0	Day 1	Day 2	Day 3	Day 4	Day 5
Color	10						
Consistency	10						
Aroma	10						
Taste and flavor	10						
Mouthfeel	10						
After taste	10						
Absence of defects*	10						
Overall acceptability	10						

*Defects might include lumps, improperly homogenized and excessive alcohol/ acidic flavor.
Comments:

Shelf life of packaged rice ambil

Quality parameter	Max Score	Day 0	Day 30	Day 60	Day 90	Day 120	Day 150	Day 180
Color	10							
Consistency	10							
Aroma	10							
Taste and flavor	10							
Mouthfeel	10							
After taste	10							
Absence of defects*	10							
Overall acceptability	10							

*Defects might include lumps, improperly homogenized and excessive alcohol/ acidic flavor.

Comments

Day 0:

Day 30

Day 60

Day 90

Day 120

Day 150

Day 180

Signature

APPENDIX IV

QUESTIONNAIRE – MARKET POTENTIAL

Name: _____ **Age:** _____ **Gender: M / F**

Occupation: _____ **Monthly Income (in Rs):** _____

Contact No.: _____ **E-mail ID:** _____

Kindly taste the health drink and answer the following questions

1. **Rate the product on the following scale of 1 to 9**

Like Extremely	Like Very Much	Like Moderately	Like Slightly	Neither Like Nor Dislike	Dislike Slightly	Dislike Moderately	Dislike Very Much	Dislike Extremely
9	8	7	6	5	4	3	2	1

2. **This new product "Rice ambil" utilize cereal and buttermilk to formulate a health drink, contain prebiotics which has known health benefits and is good for your gut. What do you think about this?**

   Great idea! ☐ Sounds interesting! ☐ Neutral! ☐

3. **When you think about the product, do you think of as something you need or don't need?**
   Yes ☐ No ☐ May be ☐

4. **Will you purchase this product if available commercially**? Yes ☐ No ☐

5. **In what price range (in Rs.) would you buy the product in a pack of 200ml (3/4th of a glass**)?

<10 ☐ 10-15 ☐ 15-20 ☐ 20-25 ☐ 25-30 ☐ >30 ☐

6. **If this product was available today, would you recommend it to others?**

Yes ☐ No ☐ May be ☐

7. **In what flavours would you like this product to come in?**

Mango ☐ Chocolate ☐ Pineapple ☐ Saffron ☐ Cardamom ☐ Rose ☐ ☐ ☐

Others ☐ If yes, Specify _____

8. **Which package size will you prefer for the same drink?**

100ml ☐ 150ml ☐ 200ml ☐ 250ml ☐ >250ml ☐

9-11. Frequency of consumption of:

Food	Daily/ more than twice a week	Once a month	Twice a month	Never
Curd/ Buttermilk				
Fruit Juices				
Probiotic drinks				

12. Factors affecting the purchase of health drinks from market?

Appearance ☐	Nutrition ☐	Odour ☐
Taste ☐	Convenience ☐	Innovation ☐
Texture ☐	Price ☐	Brand ☐