

Table (6): Sensory evaluation of cooked and non-cooked fortified semolina pasta.

Sample	Non-cooked pasta						Cooked pasta					
	Color (10)	Homogeneity (10)	Resistance to break (10)	Overall acceptability (15)	Elasticity (10)	Firmness (10)	Adhesivene ss (10)	Color (10)	Homogeneity (10)	Odor (15)	Taste (25)	Overall acceptability (15)
S ₁	9.50±0.67 ^a	9.45±0.83 ^a	9.20±0.75 ^a	14.35±0.82 ^a	9.35± 0.2 ^a	9.10±0.88 ^a	8.80±1.48 ^a	9.35±0.63 ^a	9.50±0.67 ^a	14.8±0.63 ^a	23.70±3.47 ^a	14.5±0.85 ^a
S ₂	9.65±0.80 ^b	8.90±0.84 ^a	8.90±0.66 ^a	13.65±0.94 ^{ab}	8.35±0.1 ^{bc}	8.50±0.88 ^{ab}	7.95±1.0 ^a	8.35±0.53 ^b _c	8.80±0.72 ^{bc}	13.5±1.58 ^a	22.90±1.79 ^{ab}	13.6±1.07 ^a
S ₃	8.00±1.05 ^{bc}	8.60±1.19 ^a	8.80±0.92 ^a	12.90±1.10 ^{abc}	8.10±0.7 ^{bcd}	8.45±0.96 ^{ab}	8.15±0.7 ^a	8.00±0.62 ^c _d	8.50±0.1 ^b	13.2±1.62 ^a	21.2±2.66 ^{bc}	12.2±1.11 ^b
S ₄	6.95±0.86 ^d	7.80±1.23 ^a	8.65±0.94 ^{ab}	11.35±1.94 ^d	7.75±0.5 ^{cd}	7.70±1.03 ^{bc}	7.60±0.94 ^a	7.95±0.59 ^c _d	8.10±1.14 ^b	13.1±1.59 ^a	20.30±2.6 ^c	12.0±1.41 ^b
S ₅	8.65±0.91 ^b	8.50±1.15 ^a	8.00±0.67 ^{bc}	12.40±2.59 ^{bcd}	8.45±0. 6 ^b	8.40±1.17 ^{ab}	8.60±0.84 ^a	8.55±0.76 ^b	8.60±0.94 ^b	13.2±1.75 ^a	23.30±1.64 ^{ab}	13.8±1.23 ^a
S ₆	7.85±1.03 ^{bc}	8.00±1.78 ^a	7.70±0.48 ^c	12.20±1.87 ^{bcd}	7.50± 0. 4 ^d	7.70±0.54 ^{bc}	7.85±0.5 ^a	7.50±0.47 ^d	7.95±1.01 ^c	12.7±1.89 ^a	20.40±2.95 ^c	12.25±1.89 ^b
S ₇	7.65±1.18 ^{cd}	8.15±1.63 ^a	7.65±0.53 ^c	11.90±1.73 ^{cd}	7.55± 0.2 ^d	7.40±0.94 ^c	7.85±0.9 ^a	7.55±0.49 ^d	8.00±1.05 ^{bc}	12.8±1.87 ^a	20.10±2.73 ^c	12.15±1.48 ^b
LSD	0.808**	N.S	0.663**	1.534**	0.632**	0.85**	N.S	0.542**	0.863**	N.S	2.397**	1.213**

P<0.01

s₁= semolina100% s₂= 90 % semolina+ 10% F.D s₃= 80% semolina+ 20% F.D s₄= 70% semolina+ 30% F.D s₅= 90% semolina+ 10% quinoa

s₆= 80% semolina + 20% quinoa s₇ = 70% semolina+ 30% Where (F.D.) =Fraction D. from barley flour.

Table (7): Sensory evaluation of cooked and non-cooked fortified quinoa pasta.

Sample	Non-cooked pasta						Cooked pasta					
	Color (10)	Homogeneity (10)	Resistance to break (10)	Overall quality (15)	Elasticity (10)	Firmness (10)	Adhesive- ness (10)	Color (10)	Homo- geneity (10)	Odor (15)	Taste (25)	Overall acceptability (15)
Q ₁	9.70±0.1 ^a	8.4±1.17 ^a	8.5±1.08 ^a	13.5±1.08 ^a	7.65±1.11 ^a	8.1±0.88 ^a	8.15±1.16 ^a	8.4±0.84 ^a	8.4±0.97 ^a	13.2±1.687 ^a	22.4±0.44 ^a	13.8±1.03 ^a
Q ₂	9.40±0.3 ^a	8.50±1.08 ^a	8.2±1.23 ^a	13.1±0.99 ^a	7.4±1.33 ^a	7.85±1.05 ^a	7.95±1.26 ^a	7.65±3.35 ^a	8.4±0.84 ^a	13.80±1.316 ^a	22.7±2.11 ^a	13.55±0.76 ^a
Q ₃	9.50±0.1 ^a	7.9±1.03 ^a	8.1±0.99 ^a	12.8±0.82 ^a	6.9±1.1 ^a	7.95±1.11 ^a	8.0±1.05 ^a	75.5±0.49 ^a	8.2±1.01 ^a	12.50±0.972 ^a	22.2±2.04 ^a	13.1±0.74 ^{ab}
Q ₄	9.00±0.1 ^a	7.7±0.74 ^a	7.95±1.01 ^a	12.7±1.03 ^a	7.35±1.49 ^a	7.9±1.49 ^a	8.1±1.02 ^a	7.85±0.58 ^a	8.2±1.06 ^a	13.55±1.165 ^a	21.9±1.73 ^a	12.4±1.51 ^b
LSD	—	—	—	—	—	—	—	—	—	—	—	0.964**

P<0.01

Q₁= 100% Quinoa Q₂= 90% Quinoa+ 10% F.D Q₃ = 80% Quinoa+ 20% F.D Q₄= 70% Quinoa+ 30% F.D Where (F.D.) =Fraction D. from barley flour.