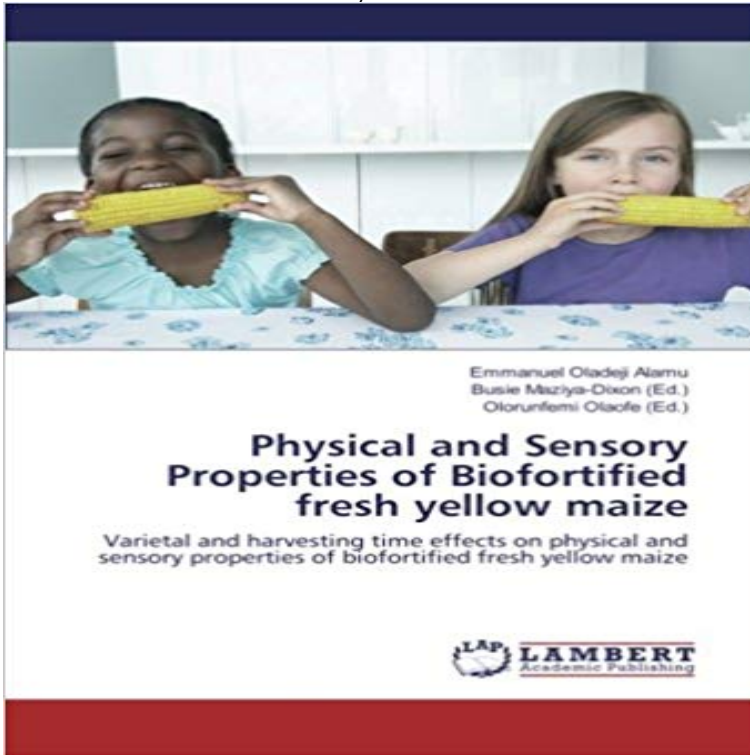


Physical and Sensory Properties of Biofortified fresh yellow maize: Varietal and harvesting time effects on physical and sensory properties of biofortified fresh yellow maize



The present study evaluated the effect of varieties and harvesting time on the physical characteristics and acceptability of boiled/roasted fresh yellow maize. Freshly harvested cobs from eight biofortified yellow maize hybrids and open-pollinated varieties (OPV), at three harvesting time (20, 27 and 34 days after pollination (DAP)), were used for the present study. The fresh yellow maize ears at each of the harvesting time were boiled/roasted without husk in water at 100°C using traditional cooking and roasting methods. Sensory evaluation was carried out on the boiled and roasted fresh yellow maize samples within 24 hours after harvesting. The physical characteristics of the fresh maize grains were also determined. Variety and harvesting time had significant effects ($P < 0.001$) on most of the physical properties, except porosity. The optimum harvest maturity stage to consume boiled or roasted maize hybrids was found to be 20 DAP. Differences in kernel characteristics caused by genetic inheritance and harvesting time can influence the processing, utilization and consumer appreciation of maize.

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