**Quality parameters of protein enriched beverage mix**

**ABSTRACT**

The health or protein drink mix is a product containing vital nutrients designed to enhance protein levels. A nourishing protein beverage blend was created by incorporating cowpea protein isolate along with malted finger millet flour to elevate its nutritional value. The present investigation focused on development of protein beverage mix by incorporating cowpea protein isolate to enhance the protein quality parameters. The different variations of cowpea protein isolate are trailed with levels of 0, 7.5, 10, 12.5per cent. The performed investigation resulted that all samples (T0, T1, T2 and T3) were organoleptically acceptable. Formulation (T2) was found to gain higher score for sensory parameters (colour and appearance- 8.70, flavour- 8.30, taste- 8.20, consistency and overall acceptability- 8.40) with acceptability index of 93.89 per cent. Beverage being protein rich food, enriched with different flavors will most appetizing and provide best protein products for vegan based diet and replace animal based food products. The selected sample (T2) was found to have higher level of protein and in vitro protein digestibility (26g/100g and 90 % respectively).

Key words: Cowpea protein isolate, in vitro protein digestibility, malt and organoleptic

1. **INTRODUCTION**

Protein insufficiency is a significant concern globally, particularly in less developed and emerging nations such as India. Inadequacy of protein and energy consumption can result in various indications, including hindered physical and cognitive growth, elevated susceptibility to illnesses and infections, delayed recovery rate, decreased efficiency, and amplified mortality rates [1]. Increasing consciousness regarding food security, the adoption of health-conscious vegan dietary principles, elevated costs of animal-derived proteins, and the extensive use of potent antibiotics in animal rearing, have prompted consumers to shift from conventional meat-based proteins to natural plant-derived alternatives [2].

India, despite its abundant food production, continues to confront challenges related to food hunger and insecurity. Improving the nutritional status of the country requires a concerted effort to ensure a consistent supply of healthy and nourishing foods. Leveraging regional crops for the development of supplementary foods can significantly enhance nutritional security for the population. In India, malt-based food drinks are commonly referred to as health beverages and are extensively enjoyed by children, women, and adults to boost their nutritional intake. These beverages also act as flavor enhancers, augmenting overall health and increasing energy levels when incorporated into one's diet [3].

Beverages are ready to consume products which offer several benefits. They are convenient and nourishing food. High protein foods are also being recommended for management of disease, including diabetes etc for convalescents. So this study focused on developing a protein rich beverage mix from the cowpea protein isolate which could be convenient to use.

1. **MATERIAL AND METHODOLOGY**

**2.1 Procurement of raw materials**

The finger millet, jaggery, cardamom, chocolate and vanilla essence were procured from local market Dharwad. Care was taken to purchase ingredients of same brand and quality throughout the study.

**2.2 Formulation and optimization of protein rich beverage mix**

1. **Malting:** Malting of finger millet was performed by soaking, germination, drying, roasting. The obtained malt was further grinded/ milled to obtain finger millet malt flour.
2. **Preparation of protein enriched beverage mix:** The protein beverage mix was prepared by combining and blending of all the ingredients as per the formulations.
* Addition of cowpea protein: Trials were made using 7.5, 10 and 12.5 per cent of cowpea protein isolate.
* Replacement of sugar with jaggery: Sugar was completely eliminated from the adopted formulation instead jaggery was incorporated at 45, 50 and 55g.
* Optimization of water: Water was added at 600, 800 and 1000 ml.
* Addition of flavor: To enhance the flavor and taste of the beverage different flavors were used like cardamom, vanilla and chocolate.

**2.3 Sensory Evaluation of protein beverage mix**

Sensory evaluation of the beverage was carried out using trained panel of 10 judges drawn from staff and students of Department of Food Science and Nutrition, College of community Science, UAS, Dharwad on a nine point hedonic scale. The protein beverage mix was evaluated for sensory evaluation based on colour, taste, flavor, consistency and overall acceptability. Scores were given on hedonic scale ranging from 9 to 1 representing like extremely to dislike extremely respectively.

**2.4 Evaluation of protein quality of protein beverage**

**2.4.1Protein content**

 Total nitrogen content of moisture free sample was estimated in pelican model Kelplus digestion and distillation units. Organic nitrogen when digested with sulphuric acid in presence of catalyst (copper sulphate and potassium sulphate) was converted into ammonium sulphate and was further distilled with sodium hydroxide to convert ammonium sulphate to ammonium borate. Further it was titrated against standard hydrochloric acid to obtain nitrogen. Nitrogen was multiplied with a constant 6.25 to get crude protein content [4].

|  |  |  |
| --- | --- | --- |
| (%) nitrogen = | (Titre value – Blank) × Normality of HCl × 14.007 | × 100 |
| Sample weight (g) |

Protein (%) = Nitrogen (%) × 6.25

**2.4.2 *In vitro* protein digestibility**

 *In vitro* protein digestibility was estimated using suitable enzymatic method (pepsin and pancreatic enzymes) described by Moulishwar et al. [5]. Sample containing 100mg of protein was treated with 0.1 N HCl containing 12.5mg of pepsin at 37 ºC for three hours. The contents were neutralized with 0.5 sodium hydroxide, than 25ml of phosphate buffer containing 6 mg of pancreatin was added and incubated for 24 hours at 37 ºC. The volume was made upto 100 ml with distilled water and 50 ml of aliquot was treated with 10 per cent trichloroacetic acid and left overnight to precipitate the proteins. Suspenstions was centrifuged and residue was analyzed for protein by micro-kjeldhal method. The amount of protein digested was calculated as

|  |  |  |
| --- | --- | --- |
| Digested protein = | Total protein – Undigested protein  | × 100 |
| Total protein  |

**2.5 Statistical analysis**

 For organoleptic evaluation of protein rich beverage mix and to check the significance between the variations, one-way ANOVA was used.

1. **RESULT AND DISCUSSION**

**3.1 Optimization and organoleptic score of beverage with variation in cowpea protein isolate, jaggery, water & flavours**

Cowpea protein beverage mixes were formulated with varying ratios of cowpea protein isolate to malted finger millet flour (7.5:42.5, 10:40, and 12.5:37.5), while keeping other ingredients constant, providing diverse formulations for evaluation in Table 1. Organoleptic evaluation of cowpea protein beverages, with varying proportions of isolate using a nine-point hedonic scale, revealed consistent scores in appearance, color, flavor, and consistency (8.10 to 8.70, 7.90 to 8.50, and 7.70 to 8.40, respectively). However, significant taste and overall acceptability differences (P≤ 0.01) were noted, with formulation T2 standing out with the highest acceptability index (93.89%) and selected for further trials. Cowpea protein isolate incorporation to the beverage enhances the protein content and essential amino acids with finger millet provide complete food in beverage. Ten per cent level of incorporation of cowpea protein isolate was acceptable in formulating beverage mix and similar results were found in study conducted by Syeunda et al. [6] in development of cowpea with malted finger millet beverage.

Most accepted variation of cowpea protein isolate with malted finger millet flour in a 10:40 ratio was selected for further studies. Jaggery, being less refined, typically contains small quantities of additional nutrients such as minerals and antioxidants when compared to highly processed refined sugar. The variation in jaggery content (45g, 50g, 55g) showed a significant impact on flavor, taste, consistency, and overall acceptability, with 50g of jaggery yielding the highest acceptability index of 93.51per cent was presented in Table 2. Further exploration will concentrate on this selected jaggery quantity for additional ingredient variations. These outcomes are consistent with the findings reported by Gaikwad et al. [3].

Optimizing water content (600ml, 800ml, 1000ml) in cowpea protein beverage revealed superior sensory scores was presented in Table 3. Water plays a pivotal role as the primary ingredient essential for maintaining the desired consistency The variant with 1000ml water exhibited significantly higher scores in flavor (7.90), taste (8.50), consistency (8.60), and overall acceptability (8.60), yielding an acceptability index of 93.51. Despite a slight difference in appearance (8.70), the color remained consistent, making 1000ml the chosen water quantity for further beverage enhancement. These findings are in accordance with the results reported by Gaikwad et al. [3].

Table 4 depicted the optimization of flavours and sensory score of cowpea protein beverage. Different flavours like cardamom, vanilla and chocolate were used to add flavour. These flavouring agents are deliberately incorporated into food products to enhance their sensory characteristics, including appearance, taste, and overall acceptability Beverage prepared with cardamom was found highly acceptable with acceptability index 94.81 per cent. Trials made with chocolate was least acceptable among all the three variations with low scores (80.74%) of acceptability index. These findings are consistent with results reported in a study on finger millet beverage conducted by Shelly et al. [7].

**3.2 Optimized ingredients for preparation of cowpea protein beverage**

After optimization of each ingredient, the standardized recipe formulated had 10:40 per cent of cowpea protein isolate to malted finger millet flour, 49.5g jaggery, 0.5g cardamom and added water was 1000 ml. Fig.1 depicts sensory scores of optimized cowpea protein beverage. The sensory scores obtained through, appearance (8.53), colour (8.40), flavour (8.26), taste (7.96), consistency (8.26) and overall acceptability (8.46) indicated that cowpea protein beverage was highly acceptable with acceptability index scores 92.40 per cent.

**3.3 Protein quality**

Fig.2 provides information about the protein characteristics of a cowpea protein based beverage, including its protein content and *in vitro* protein digestibility. Specifically, the protein content of the beverage was recorded as 26g/100g, while its *in vitro* protein digestibility was 90.00 per cent. The results were similar with study Annor et al. [8].

1. **CONCLUSION**

The incorporation of 10 per cent cowpea protein isolate and 40 per cent malted finger millet had better sensory characteristics of beverage. The nutritional analysis revealed that the cowpea protein beverage mix possesses a favorable nutritional profile, boasting elevated levels of approximately 26 g of protein content and while in vitro protein digestibility reported to be 90 per cent. Hence, protein beverage mix can be easily prepared, the incorporation of malt flour in the protein beverage mix is successfully performed with good nutrient profile and enhanced protein quality. Thus, it can be concluded that protein beverage mix can contribute to the dietary status of consumers, leading to improvement in product acceptability.

COMPETING INTERESTS DISCLAIMER:

Authors have declared that they have no known competing financial interests OR non-financial interests OR personal relationships that could have appeared to influence the work reported in this paper.

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**Table 1. Organoleptic scores# of cowpea protein beverage with variation in cowpea protein isolate**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Variations****Cowpea protein isolate: Malted finger millet flour** | **Appearance** | **Colour** | **Flavour** | **Taste** | **Consistency** | **OA** | **AI** |
| 0:50 | 8.50 ± 0.71 | 8.20 ± 0.79 | 8.50 ± 0.71 | 8.00 ± 0.47 | 7.80 ± 0.92 | 8.40 ± 0.69 | 91.48±5.87 |
| T17.5:42.5 | 8.20 ± 0.79 | 8.10 ± 1.19 | 7.90 ± 0.88 | 7.40 ± 0.84 | 8.10 ± 0.99 | 8.30 ± 0.82 | 88.89±8.64 |
| T210:40 | 8.70 ± 0.48 | 8.70 ± 0.48 | 8.30 ± 0.82 | 8.20 ± 0.63 | 8.40 ± 0.52 | 8.40 ± 0.52 | 93.89±3.49 |
| T312.5:37.5 | 8.10 ± 0.57 | 8.20 ± 0.63 | 7.90 ± 1.10 | 6.80 ± 0.92 | 7.70 ± 0.82 | 7.30 ± 0.95 | 85.19±6.04 |
| **F-value** | 1.89 | 1.09 | 1.14 | 7.35 | 1.44 | 4.91 | 3.51 |
| **S. Em** | 0.20 | 0.25 | 0.28 | 0.23 | 0.26 | 0.24 | 1.98 |
| **CD** | 0.58NS | 0.74NS | 0.80NS | 0.66\*\* | 0.75NS | 0.69\*\* | 5.69\* |

Values are # Mean ± SD of three replications, S.Em- Standard error mean, CD- Critical difference, \*significant at 5%, \*\*significant at 1%, NS- Non significant, OA-Overall Acceptability, AI- Acceptability index,CPI-Cowpea protein isolate; MFF- Malted finger millet flour; Control- Malted finger millet beverage,

T1- CPI: MFF= 7.5:42.5, T2-CPI: MFF= 10:40, T3-CPI: MFF= 12.5: 37.5

**Table 2: Sensory scores of cowpea protein beverage with variation in jaggery**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Sample** | **Appearance** | **Colour** | **Flavour** | **Taste** | **Consistency** | **OA** | **AI** |
| 45g | 8.50 ± 0.53 | 8.40 ± 0.52 | 7.40 ± 0.84 | 7.00 ± 0.66 | 7.80 ± 0.63 | 7.30 ± 0.82 | 85.92±4.87 |
| 50g | 8.70 ± 0.48 | 8.20 ± 0.42 | 7.90 ± 0.57 | 8.50 ± 0.53 | 8.60 ± 0.52 | 8.60 ± 0.52 | 93.51±2.92 |
| 55g | 8.20 ± 0.42 | 8.10 ± 0.57 | 6.80 ± 0.79 | 6.40 ± 0.79 | 7.40 ± 0.52 | 6.80 ± 0.79 | 80.92±5.09 |
| **F-value** | 2.76 | 0.91 | 5.49 | 35.49 | 12.00 | 16.53 | 20.68 |
| **S. Em** | 0.15 | 0.16 | 0.23 | 0.18 | 0.17 | 0.22 | 1.39 |
| **CD** | 0.44NS | 0.46NS | 0.68\*\* | 0.52\*\* | 0.51\*\* | 0.66\*\* | 4.04\*\* |

Values are # Mean ± SD of three replications, S.Em- Standard error mean, CD- Critical difference, \*\*significant at 1%, NS- Non significant

**Table 3: Sensory scores of cowpea protein beverage with variation in water**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Sample** | **Appearance** | **Colour** | **Flavour** | **Taste** | **Consistency** | **OA** | **AI** |
| 600ml | 8.10 ± 0.32 | 8.00 ± 0.47 | 6.30 ± 0.48 | 6.40 ± 0.52 | 8.20 ± 0.42 | 6.60 ± 0.69 | 80.74±3.04 |
| 800ml | 8.50 ± 0.53 | 8.20 ± 0.42 | 7.40 ± 0.84 | 7.10 ± 0.74 | 7.90 ± 0.32 | 7.50 ± 0.53 | 86.29±2.92 |
| 1000ml | 8.70 ± 0.48 | 8.20 ± 0.42 | 7.90 ± 0.57 | 8.50 ± 0.53 | 8.60 ± 0.52 | 8.60 ± 0.52 | 93.51±2.92 |
| **F-value** | 4.58 | 0.69 | 15.87 | 31.50 | 6.79 | 29.13 | 46.61 |
| **S.Em** | 0.14 | 0.13 | 0.20 | 0.19 | 0.13 | 0.18 | 0.93 |
| **CD** | 0.41\* | 0.40NS | 0.59\*\* | 0.55\*\* | 0.39\*\* | 0.53\*\* | 2.72\*\* |

Values are # Mean ± SD of three replications, S.Em- Standard error mean, CD- Critical difference,\*significant at 5%, \*\*significant at 1%, NS- Non significant

**Table 4: Sensory scores of protein rich beverage with different flavors**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Sample** | **Appearance** | **Colour** | **Flavour** | **Taste** | **Consistency** | **OA** | **AI** |
| Cardamom | 8.70 ± 0.48 | 8.60 ± 0.52 | 8.70 ± 0.48 | 8.30 ± 0.48 | 8.30 ± 0.48 | 8.60 ± 0.52 | 94.81±2.87 |
| Vanilla | 8.50 ± 0.53 | 8.20 ± 0.42 | 7.40 ± 0.84 | 7.40 ± 0.32 | 7.90 ± 0.32 | 7.50 ± 0.53 | 86.29±2.92 |
| Chocolate | 8.10 ± 0.32 | 8.00 ± 0.47 | 6.30 ± 0.48 | 6.30 ± 0.52 | 8.20 ± 0.42 | 6.60 ± 0.69 | 80.74±3.04 |
| **F-value** | 4.58 | 4.20 | 36.76 | 26.52 | 2.54 | 29.13 | 57.79 |
| **S. Em** | 0.14 | 0.14 | 0.19 | 0.18 | 0.13 | 0.18 | 0.93 |
| **CD** | 0.41\* | 0.43\* | 0.57\*\* | 0.54\*\* | 0.37NS | 0.53\*\* | 2.70\*\* |

Values are # Mean ± SD of three replications, S.Em- Standard error mean, CD- Critical difference,\*significant at 5%, \*\*significant at 1%, NS- Non significant

**Fig.1 Sensory Score of optimized cowpea protein beverage**

Values are # Mean of three replications

**Fig.2** **Protein quality of cowpea protein beverage**

Values indicate #Mean of three replications, IVPD- *In vitro* protein digestibility