

**DEVELOPMENT AND QUALITY EVALUATION OF SEASONING
CUBE INCORPORATED WITH LOCAL SPICES, MUSHROOMS
AND MINT LEAF POWDER**



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ABSTRACT

Seasoning cubes are widely used to enhance the flavor of food products. Most seasoning cubes contain salt, sugar, monosodium glutamate (MSG) extracts of poultry, beef, sea foods and vegetables, natural spices that are shaped into small cubes. However, there have been controversies surrounding additives like monosodium glutamate artificial preservatives and flavor enhancement. When concerned about long-term health effects there is a potential to formulate a seasoning cube based on natural and healthy ingredients such as local spices, mushrooms and natural flavors.

The present research study was undertaken to develop and quality evaluation of seasoning cube incorporated with local spices (Cinnamon, Black Pepper, Curry Leaves, Pandan Leaves, Cloves, Cardamom, Chili, Cumin, Nutmeg & Mace, Ginger, Garlic, Turmeric powder), mushroom powder and mint leaf powder. In addition, as functional ingredients salt, sugar, corn flour and vegetable fat were used. The experiment was conducted five treatments with a control sample which was formulated by changing T₀: 25% mixture of spices and 0% mint leaf powder, T₁: 17% mixture of spices and 8% mint leaf powder, T₂: 19% mixture of spices and 6% mint leaf powder, T₃: 21% mixture of spices and 4% mint leaf powder, T₄: 23% mixture of spices and 2% mint leaf powder. There were no artificial additives used in this seasoning cube. Natural antioxidants and antibacterial agents are found in the indigenous spices that are incorporated with the preservation effect.

This research assessed the sensory qualities, physical properties and nutritional content of the product. This would also include statistical analysis to optimize the formulation and processing conditions, ensuring a high-quality product with potential market success.

Based on the experiment, the T₄ sample was highly accepted. Therefore, the T₄ sample could be considered the best alternative to the control sample. According to the results of the appearance of seasoning cubes, the newly developed seasoning cube sample incorporated mushroom and mint leaf powder contained 10.85±0.16% moisture, 7.10±0.08% ash, 7.10±0.08% protein and 4.48±0.12% crude fat.

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