

**DEVELOPMENT OF INSTANT SOUP MIX USING CURRY
LEAVES POWDER AND CORN FLOUR**



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2026

ABSTRACT

In this study, curry leaves (*Murraya koenigii*) powder and maize flour were used as the primary ingredients to create an instant soup mix. The goal of the study was to combine the useful qualities of curry leaves with a product that is wholesome and palatable.

The control formulation (T₁) consisted of 60% corn flour (CF), 20% lentil powder (LP) and 20% spice mix (SM). To evaluate the effect of replacing corn flour with curry leaf powder (CLP), four treatment formulations were developed in which only the percentage of corn flour and curry leaves powder was varied, while lentil powder and spices mix were kept constant at 20% each. The treatments were as follows: T₂ (50% CF and 10% CLP), T₃ (40% CF and 20% CLP), T₄ (30% CF and 30% CLP), and T₅ (20% CF and 40% CLP). Thirty semi-trained panelists participated in a sensory evaluation to identify the most acceptable formulation in terms of color, flavor, taste, texture, and general acceptability. T₂ demonstrated the best overall acceptance based on sensory results. Physical characteristics were measured, including bulk density, color, and water absorption capacity. Through proximate analysis, the contents of moisture, fat, fiber, protein, carbohydrates, and ash were assessed. By calculating the Total Plate Count (TPC) and Yeast and Mold Count (YMC), microbiological quality was evaluated. Overall, the formulated instant soup mix can be considered a wholesome and health promoting product suitable for daily consumption.

Keywords: Corn flour, Curry leaves powder, Instant soup mix, Proximate analysis, Sensory evaluation.

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