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To standardisation and sensory evaluation of rose petals product

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Abstract
Many roses are cultivated for their beautiful flowers, which range in colour from white through various tones of yellow and pink to dark crimson and maroon, and most have a delightful fragrance, which varies according to the variety and to climatic conditions. Rose petal are a rich source in vitamin C, vitamin A and vitamin E & iron & Calcium. Roses have been known their attractive and fragrant blooms. It helps in the treatment of stomach and digestive problems, fatigue & improving sleep, Irritability & mood swings, Menstrual cramps & Menopasual symptoms. Drinking rose tea is a great source of vitamins and antioxidants. It is also free of caffeine, sugar, and calories. It contains Vitamins E and C, which are some of the best vitamins to promote healthy skin, especially when taken together. Roses are one of the oldest flowers in the world, and have been referenced in literature, music, and art for centuries. They're beloved by gardeners as a hardy, long-lasting plant. The result of rose petals product for Jam, tea, Appe, cookies, Gulkand (T0), (T1) were the best in all treatment in case of sensory attribute were 9.0, 8.9, 8.8, & 9.0 respectively.

Keywords: Rose petals, Plant, Genus Rosa, Rosa Rubiginosa

Introduction
Rose, (genus Rosa), genus of some 100 species of perennial shrubs in the rose family (Rosaceae). Roses are native primarily to the temperate regions of the Northern Hemisphere. Many roses are cultivated for their beautiful flowers, which range in colour from white through various tones of yellow and pink to dark crimson and maroon, and most have a delightful fragrance, which varies according to the variety and to climatic conditions. Rose tea contains high amounts of Vitamin C, an antioxidant vital to our body's healing process and its ability to fight off infection. One study found that rose tea may also ease flu-like symptoms like coughing and congestion. However, further studies are needed to understand the effects on human's immune systems. Hand washing and hand sanitizers reduce microbial populations in different ways. Handwashing - whether done with "antibacterial" soap or plain soap - physically removes microorganisms from the skin, literally washing the live microbes down the drain. Hand sanitizers reduce levels of microorganisms by killing them chemically, just like disinfectants kill germs on environmental surfaces. The magnitude of the effect of hand washing is mainly a function of wash time and soap usage. Washing hands without soap is much less effective. Effectiveness from hand sanitizers is best when a large volume of product is applied to the hands. Applying a large volume of hand sanitizer ensures excess active ingredient and extends the period of chemical activity before the hand sanitizer evaporates. Rose tea contains high amounts of Vitamin C, an antioxidant vital to our body's healing process and its ability to fight off infection. One study found that rose tea may also ease flu-like symptoms like coughing and congestion. However, further studies are needed to understand the effects on human's immune systems. Nosonovsky M. *et al*., (2010) [2]. The wetting of rough surfaces remains a subject of active investigation by scientists. The contact angle (CA) is a traditional parameter used to characterize the hydrophobicity/philicity of a solid surface. However, it was found recently that high case can coexist with strong adhesion between water and a solid surface in the case of the so-called 'rosepetal effect'. Several additional parameters have been proposed to characterize the interaction of water with a rough solid surface. Dehydration inhibits petal expansion resulting in abnormal flower opening and results in quality loss during the marketing of cut flowers. We constructed a suppression

subtractive hybridization library from rose (Rosa hybrida) flowers containing 3,513 unique expressed sequence tags and analyzed their expression profiles during cycles of dehydration. This study is aimed at extracting and concentrating natural pigment anthocyanin from rose petals for the possible usage in foods. The enriched extractions of anthocyanin from rose petals were performed by different methods such as: liquid N_2 treatment, sonication, usage of alcohol and freeze-thawing. Freezing-thawing the rose petals with solvent prior to grinding resulted in 18% higher extraction of anthocyanin. Yuan C. *et al*., (2016) [6]. To studied on Some approaches have been proposed to fabricate such surface, such as mimicing the dual-scale hierarchical structure of a natural material, like rose petal. However, the available approaches normally require multiple processing steps or are carried out with great expense.

Materials and Methods

The experimental "To standardization & develop the product using, Rose Petal & their organoleptic evolution." work will be carried out in the research laboratory of faculty of HOME SCIENCE SULTANPUR. The different material use in experiment& the techniques employed.

Method

- Collection of ingredients.
- Processing of raw material.
- Development of rose petals based product.
- Preparation & development of products.
- Sensory evaluation.
- Calculating Nutritive value.
- Statistical analysis.

Collection of ingredients: The required material will be purchased from local market of Sultanpur.

Development of Rose petals product: The best acceptable petals were used for product development as follows:

Result & Discussion

The data were collected on different aspects per plan were tabulated and analysed statistically. The results from the analysis presented and discussed chapter in the following sequence.

Calcuation of nutritive value of Rose petals.

Organoleptic evaluation of Rose petals based project.

Calculation of nutritive value of Rose petals.

Calculation of nutritive value of Rose petals (100 gm).

Nutrients	Total
Energy	576kcal
Total Fat	49g
Saturated fat	3.7g
Trans Fat	0g
Total carbohydrate	22g
Dietary Fiber	12g
Sugar	3.9g
Protein	21g
Cholesterol	0mg

The nutritive value of rose petal was calculated with help of nutritive value of Indian food given by ICMR. Table shows that the total energy, protein, minerals, sugar, fat, fiber, carbohydrate. Value of most acceptable rose petals was 576 kcal, 49 g, 3.7 g, 0 g, 22 g, 12 g, 3.9 g, 21 g 0 mg respectively.

Organoleptic evalution of Rose petals based prodects.

- Flovour and taste.
- Body and texture.
- Colour and appearance.
- Overall acceptability.

Table 1: Organoleptic evaluation of rose petal tea

	Flavor &Taste	Body &Texture	Colour & Appearance	Overall Acceptability
Controlled (T0)	7.0	6.8	7.6	7.4
Experimental (T1)	8.7	8.3	8.7	8.7

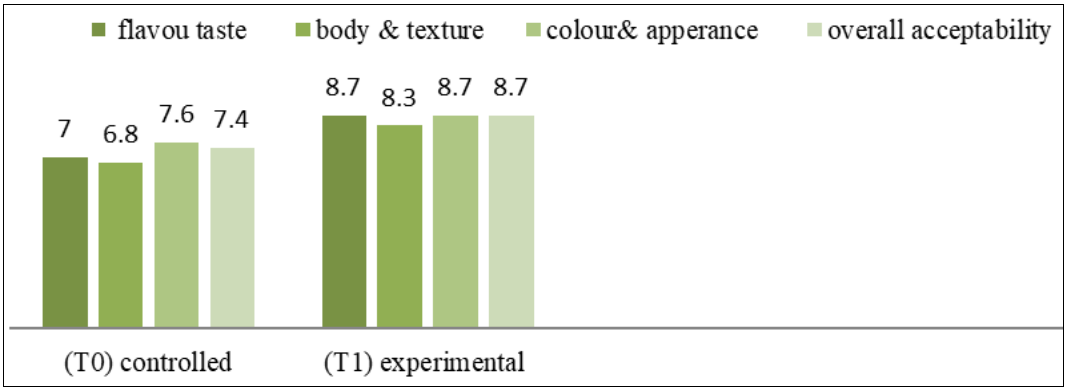

Fig 1: Organoleptic evaluation of rose petal tea

The present investigation entitled "To standardisation and product development with Rose petals based product." The experimental (T1) obtained maximum & 8.7, 8.3, 8.7 and 8.7 for flavour and taste, body and texture, colour and appearance and overall acceptability and (T0) 7.0, 6.8, 7.6 and 7.4 for flavour and taste, body and texture, colour and appearance and overall acceptability but while controlled obtained for flavour and taste, body and texture, colour and appearance and overall acceptability respectively. This indicate that the experimental sample (T0 and T1) Rose petals Teawas found to be fallen under category of "Like Very Much to Be Extremely".

Conclusion

Rose, (genus Rosa), genus of some 100 species of perennial shrubs in the rose family (Rosaceae). Roses are native

primarily to the temperate regions of the Northern Hemisphere. Many roses are cultivated for their beautiful flowers, which range in colour from white through various tones of yellow and pink to dark crimson and maroon, and most have a delightful fragrance, which varies according to the variety and to climatic conditions. Rose petals are also high inphytonutrients, plant compounds with antioxidant properties. Research shows that phytochemicals can help stop the formation of cancer cells and protect your body from cancer-like changes.

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