

TABLE 8: Sensory evaluation of blended Fino bread.

Samples	Taste (20)	Aroma (20)	Mouth feel (10)	Crumb texture (15)	Crumb color (10)	Break & shred (10)	Crust color (10)	Symmetry shape (5)
WF (control)	18.8 ^a ± 0.62	18.5 ^a ± 0.64	9.1 ^a ± 1.45	8.8 ^a ± 0.62	8.0 ^a ± 0.52	9.12 ± 0.42	8.6 ^a ± 0.22	4.4 ± 0.52
95% WF + 5% MRS	16.9 ^b ± 0.56	18.0 ^b ± 0.89	8.6 ^b ± 1.12	8.1 ^b ± 0.52	7.1 ^b ± 0.49	8.82 ± 0.42	7.6 ^{ab} ± 0.18	4.3 ± 0.82
90% WF + 10% MRS	15.8 ^c ± 0.39	17.3 ^c ± 0.81	7.8 ^c ± 1.32	7.5 ^c ± 0.68	6.6 ^c ± 0.56	8.65 ± 0.42	6.7 ^b ± 0.26	4.2 ± 0.79
85% WF + 15% MRS	14.6 ^d ± 0.26	16.7 ^d ± 0.66	6.9 ^d ± 1.62	6.2 ^d ± 0.42	6.2 ^d ± 0.42	8.45 ± 0.42	5.92 ^b ± 0.19	4.1 ± 0.74
LSD at 0.05	1.16	0.39	0.48	0.65	0.35	NS	1.25	NS

The values not followed by the same letters are significantly different at 5% level.