ABSTRACT
The present investigation was undertaken to study and compare the changes in proximate principals and T1 content in differently processed mature Indian soy genotypes. Proximate principals as moisture, proteins, carbohydrates, fat, ash, fibre and TI content were assessed in two Indian soybean genotypes viz., NRC-37 and JS-335 in mature and after applying simple processing technique (soaking, boiling, roasting and germination). Results of the study revealed that in NRC-37, forty per cent increase in protein was noted after germination. Lowest increase was noted in boiled soybean. In roasted soybean 13 per cent increase in fat was noted. In JS-335, maximum increase in protein was noted after roasting (37.3%). Twenty per cent increase in fat was noted after germination. Decline in T1 content in NRC-37 was less (11.06 %) after soaking and maximum was noticed after roasting (93.80 %). Boiling reduced the TI activity to 82.87%. In JS-335 reduction in TI activity was more after boiling (86.69%). Soaking reduced TI content to 69.59%. Roasting of JS-335 reduced 80.36% of TI content. From the study it can be concluded that different soy genotypes have different proximate contents and also vary in their nutrient content after processing. Boiling and roasting reduced TI contents significantly and improved the digestibility of soybean.

Key words: Soybean, Proximate principles, Trypsin inhibitor, Processing technique