

Formulation of Bouillon Cube Using *Salicornia Brachiata*

Ekanayake, E.M.A.G.L.P.^{1*}, Perera. D.¹

¹Department of Bioprocess Technology, Faculty of Technology, Rajarata University of Sri Lanka.

*lakekanayke1@gmail.com

Salicornia brachiata is a halophytic plant belonging to the *Amaranthaceae* family and the Subfamily *Salicornioideae*. It has potential use as a salt substitute or bio salt. *Salicornia brachiata* is also known as glasswort, pickle grass, or marsh samphire. The objective of this study was to prepare bouillon cubes with *Salicornia brachiata* powder as a substitute for regular table salt and evaluate their sensory acceptability. Four formulations were prepared: (a) formulation with 100% table salt; (b) formulation using 100% *Salicornia* powder; (c) formulation using a combination of 50% *Salicornia* powder and 50% table salt; and (d) formulation using a combination of 75% *Salicornia* powder and 25% table salt. All formulations contained coconut oil, corn starch, chicken powder, mushroom powder, onion powder, garlic powder and citric acid. The formulations were evaluated by 30 semi-trained panelists using a 7-point hedonic scale for color and appearance, aroma, taste, texture, mouthfeel and overall acceptability. Results showed that the formulation with 25% table salt and 75% *Salicornia brachiata* powder had significantly higher overall acceptability and taste scores than the normal salt formulation. The lower salt formulation with *Salicornia brachiata* powder was acceptable to the sensory panelists, indicating the feasibility of using this halophyte as a salt-substitute ingredient in bouillon cubes and potentially other savory food products. Further studies on long-term stability and consumer testing are warranted.

Keywords: *Salicornia brachiata*; halophyte; bouillon cubes; sensory evaluation; hedonic testing