

RESEARCH ARTICLE:

Waste in to best: utilisation of paneer whey for herbal whey based beverage

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KEY WORDS:

Paneer whey, Herbal whey beverage, Mentha extract, Beetroot extract, Organoleptic evaluation **SUMMARY:** The herbal whey based beverage obtained was subjected for organoleptic evaluation for its four different treatment combinations *viz.*, T-1(80% whey with 20% beetrootextract), T-2 (80% whey with 20% beetroot extract and 2% mentha extract), T-3 (80% whey with 20% beetroot extract and 4% mentha extract) T-4(80% whey with 20% beetroot extract and 6% mentha extract). In all treatments sugar was fixed at 7 per cent in 100 ml of beverage. The different organoleptic characteristics *viz.*, colour and appearance, flavour, taste, consistency and overall acceptability were recorded of fresh beverage. Among all treatments, it was observed that treatment T-4 was significantly superior over other treatments which had the highest overall mean score *viz.*, 8.51 and colour, flavor, taste and consistency were observed 8.00, 8.60, 8.45 and 8.60, respectively. The other three treatments were also acceptable secured more than 8 score in terms of sensory attributes such as, colour and appearance, flavour, consistency and taste/ mouth feel using 9 point hedonic scale by a panel of five semi-expert judges. The *paneer* whey can utilize to develop the acceptable and functional herbal whey beverage.

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