

## Changes in hardness of fried edible coated paneer cubes packed under modified atmospheric conditions

ANAMIKA NEGI, C.S. CHOPRA, ANIL KUMAR AND VIPIN BHANDARI

This study pertaining to determining effect on hardness of fried paneer cubes prepared by using composite edible coating and packaged under modified atmospheric packaging (MAP) was conducted in the Department of Food Science and Technology, G.B. Pant University of Agriculture and Technology, Pantnagar, U.S. Nagar (Uttarakhand) during 2011-12. Paneer (Moisture 51.90%, Fat 18.70%, Proteins 17.85%, Ash 2.50%, Titratable acidity 0.24% as lactic acid and pH 5.98) cubes (1.5 cm edge) prepared from buffalo milk (Fat 6% and SNF 9%) as such and coated with composite edible coating (glycerol mono-oleate, glycerol, whey protein concentrate and natamycin) were packed under atmospheric and 4 modified atmospheric (10% CO<sub>2</sub> + 90% N<sub>2</sub>, 30% CO<sub>2</sub> + 70% N<sub>2</sub>, 50% CO<sub>2</sub> + 50% N<sub>2</sub>, 70% CO<sub>2</sub> + 30% N<sub>2</sub>) conditions, respectively in PA/PE extrusion-laminated pouches. Packaged samples after storage at 5±1°C and 30±1°C were withdrawn at different intervals of time and subjected to hardness analysis using texture analyzer (TA-XT2i, Stable Micro Systems, UK). A non-significant effect (P=0.01) on the hardness of paneer cubes following frying was found as a result of combination of composite edible coating and MAP.

**Key Words :** Paneer, Composite edible coating, MAP, Frying, Hardness

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**Author for correspondence :**

**ANAMIKA NEGI**, Department of Food Science and Technology, G.B. Pant University of Agriculture and Technology, Pantnagar, UDHAM SINGH NAGAR (UTTARAKHAND) INDIA  
Email: anamika.negi02@gmail.com

**Associate Authors' :**

**C.S. CHOPRA AND ANIL KUMAR**, Department of Food Science and Technology, G.B. Pant University of Agriculture and Technology, Pantnagar, UDHAM SINGH NAGAR (UTTARAKHAND) INDIA  
Email: cs\_chopra2000@yahoo.co.in

**VIPIN BHANDARI**, Department of Post harvest Process & Food Engineering, G.B. Pant University of Agriculture and Technology, Pantnagar, UDHAM SINGH NAGAR (UTTARAKHAND) INDIA  
Email: vipin.bhandari21@gmail.com