

Effect of different levels of paneer whey on quality of carrot *Halwa*

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A study was undertaken by utilizing different levels of *Paneer* whey (*i.e.* 0.5%, 1% and 1.5%) for manufacturing of good quality carrot *Halwa*. Grated carrot and a mixture of *Ghee*, sugar, cardamom, cashewnut were used as other ingredients. The quality of *Halwa* was highly influenced by carrot and their concentration in whey. Whey greatly improved the shelf-life of carrot *Halwa*. The product was analyzed for organoleptic attributes (colour and appearance, body and texture, flavour and taste) by trained panelist using 9 point hedonic scale. Chemical (Fat, protein, carbohydrate) and microbiological (SPC, Coliform, Yeast and mold count) analysis were done for estimating its nutritional content and shelf-life. As per as product overall acceptability judged by the panelist, the treatment can be rated as $T_3 > T_2 > T_1$.

Key Words : Paneer, Whey, Shelf-life, Carrot *Halwa*

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