Sensory quality of fruit flavoured yoghurt by using litchi fruit  

(Litchie chiensis L.)

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Sensory quality of fruit flavoured yoghurt by using Litchi fruit was evaluated. Raw buffalo milk was standardized to 6 per cent fat. Fruit juice of fully ripened litchi fruit were used for preparation of yoghurt. Yoghurt was prepared from buffalo milk with incorporation of Litchi fruit at different level were 0 per cent Litchi fruit juice (T₀), 2 per cent Litchi fruit juice (T₁), 4 per cent Litchi fruit juice (T₂) and 6 per cent Litchi fruit juice (T₃). Good quality fruit flavoured yoghurt can be prepared by fortifying it with upto 4 per cent litchi juice (T₂). It is seen that yoghurt prepared by fortification with 4 per cent litchi juice (T₂) scored the highest points (8.15) followed by yoghurt prepared by fortification with 6 per cent litchi juice (T₃) (7.73).

**Keywords:** Yoghurt, Litchi fruit juice, buffalo milk, Fat, Acidity, Total solid