



Studies on sensory and chemical quality of Shrikhand sold in Akola city

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ABSTRACT

The investigation was carried out in the Department of Animal Husbandry and Dairying, Post Graduate Institute, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola during the year 2008-09. The objectives were to study sensory and chemical quality of Shrikhand as per PFA standards. Shrikhand samples were collected from different manufacturers. Total 18 samples from three different manufacturers were subjected to sensory and chemical evaluation. The experiment was planned under Completely Randomized Design for statistical analysis.

Overall acceptability was determined on the basis of various sensory attributes. The highest score of sensory evaluation *i.e.* 93.25 per cent was recorded in treatment T_1 . The highest mean value of fat was found in treatment T_1 *i.e.* 8.15 T_1 , followed by 7.68 T_3 , 3.93 per cent T_2 . The higher mean value (1.47) of titratable acidity was found in treatment T_1 . The higher mean value of protein was found in treatment *i.e.* 7.29, T_1 followed by 6.30 T_3 and 3.56 per cent T_2 . The highest mean value of total solid was found in treatment *i.e.* 58.59 T_1 , 55.58 T_2 and 47.04 per cent T_3 .

KEY WORDS : Shrikhand, Sensory quality, Chemical quality

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INTRODUCTION

Milk is being a complete food. It is nature's gift to mankind. The role of milk in the traditional diet has varied greatly in different regions of the world. Milk has traditionally been preserved through the means, other than refrigeration by conversion into more stable product such as heat coagulated products like Khoa, Burfi, Paneer and fermented milk products like Shrikhand etc. Chakka, Shrikhand, Dahi, Misti Dahi and Lassi are the fermented indigenous products manufactured and consumed in India.

Shrikhand commonly prepared from Chakka, is base material for making Shrikhand. Besides fresh milk, other products like diluted condensed milk, reconstituted skim milk, buttermilk, skim milk and condensed milk has been

used for preparation of Shrikhand. However, quality of Shrikhand obtained from these products is inferior.

The fermented milk products play an important role in human nutrition. It has been well documented due to their strong therapeutic value and preservative potential. Number of fermented milk products like Dahi, Shrikhand, Lassi, Yoghurt, Kumiss, Kefir and cultured milk are prepared and marketed especially during summer. Specially, buffalo milk is preferred for making Shrikhand due to higher yield and better quality of the finishing product obtained from it. That's why it is rich in minerals including calcium, magnesium, phosphorus, copper, iron and zinc compared to cow milk Shrikhand. The composition of this product is 60 per cent total solids, 5 per cent fat, 42 per cent sugar and less than 7 per cent protein (Aneja *et al.*, 1978).

Fermented milk product like Shrikhand has some advantages over fluid milk because of more keeping quality, digestibility and palatability, with its distinct taste, richness, delicacy, diversity, fairly longer shelf-life. Hence, an attempt has been made to study the objectives as sensory and chemical quality of Shrikhand sold in Akola city.

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