



Sensory quality of *Shrikhand* prepared by using cardamom and saffron

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ABSTRACT : *Shrikhand* was prepared by adopting standard procedure. Freeze dried *Dahi* culture LF – 40, was used, which was obtained from NDRI Karnal. The product was served to a panel of semi trained judges to know its acceptability. The data so obtained was pooled and overall acceptability was worked out. The *Shrikhand* prepared by 0.020 per cent saffron and 0.50 per cent cardamom and 40 per cent sugar was superior in the colour and appearance, body and texture, flavour and overall acceptability of treatment T₄ secured maximum score than treatments T₀, T₁, T₂, T₃, respectively. But treatments T₂ which prepared by addition of 0.020 per cent saffron and 0.25 per cent cardamom which secured highest score for acidity and similar score for body and texture was 8.31 and 8.36, respectively.

KEY WORDS : Milk, *Chakka*, Saffron, Cardamom, Sensory, *Shrikhand*

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