



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

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ABSTRACT : *Basundi* is very popular traditional sweet in Maharashtra and some neighbouring countries and is a rich source of energy and protein. The *Basundi* is prepared from buffalo or cow milk. Efforts have been made to enhance the quality of *Basundi* prepared by using cardamom and saffron. Use of 0.4 per cent cardamom level (C_2) was selected for further study, which was organoleptically most acceptable in respect to all sensory attributes. Moreover, the levels of saffron, 0.015 per cent level (S_2) most acceptable in respect to sensory attributes such as flavour, body and texture, colour and appearance and overall acceptability, respectively. In conclusion the incorporation of saffron and cardamom improved the sensory quality of *Basundi*.

KEY WORDS : Cardamom, Saffron, *Basundi*

HOW TO CITE THIS PAPER : Chougule, V.M., Pawar, B.K. and Choudhari, D.M. (2014). Sensory quality of *Basundi* prepared by using cardamom and saffron. *Res. J. Animal Hus. & Dairy Sci.*, **5**(1) : 14-16.

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