



Studies on physico-chemical changes occurred during storage in *Lassi* prepared from cow milk blended with sapota pulp

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ABSTRACT : Present investigation was conducted to study the physico-chemical changes occurred in *Lassi* prepared from cow milk blended with sapota pulp during storage at refrigeration temperature ($7\pm 1^{\circ}\text{C}$). Fresh cow milk was standardized at 3.5 per cent fat and 8.5 per cent SNF then used for the investigation. Five treatments of sapota pulp blended *lassi i. e.* T₁, T₂, T₃, T₄ and T₅ with different levels of sapota pulp (0, 5, 10, 15 and 20 %) by weight of lassi added during preparation. The physico-chemical analysis was followed to observe the chemical changes occurred in *lassi* during storage and it was observed that moisture, fat and pH was decreased, while total solids, protein and acidity were increased.

KEY WORDS : *Lassi*, Sapota pulp, Chemical composition, Fat, Protein, Moisture, Total solid, Solids not fat, pH, Keeping quality

HOW TO CITE THIS PAPER : Shinde, K.B., Shelke, R.R., Kahate, P.A. and Bidwe, K.U. (2015). Studies on physico-chemical changes occurred during storage in *Lassi* prepared from cow milk blended with sapota pulp. *Res. J. Animal Hus. & Dairy Sci.*, 6(2) : 115-120.

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