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Optimization of the proximate ingredients of *Rabri* - An energy rich traditional Indian dairy product based on sensorial analysis

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ABSTRACT : In this study, the effect of milk on the proximate composition of *Rabri* was done using three samples of milk obtained from cow, buffalo and mixed milks from both (50:50) and the *Rabri* samples were evaluated for their nutritional ingredients. The quality of *Rabri* produced from buffalo milk was found to be superior to *Rabri* produced from cow milk and their mixture. The composition of *Rabri* (from buffalo milk with 6 % added sugar) was 34.49 per cent moisture, 20.33 per cent fat, 9.87 per cent protein, 30.93 per cent Lactose/sucrose, 2.14 per cent ash and 63.27 per cent total solids. The sensory evaluation of *Rabri* revealed that the average overall acceptability score for *Rabri* prepared from buffalo milk was highest (7.79) (on a 9-point hedonic scale) followed by mixed milk (7.71) with the least value obtained from cow milk (7.57).

KEY WORDS: Rabri, Sensory evaluation, Proximate analysis, Nutritional constituents

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