

RESEARCH ARTICLE

Sensory evaluation of burfi prepared buffalo milk khoa blended with honey

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laboratory of Department of Animal Husbandry and Dairy Science, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. Burfi was prepared from five different combinations of Buffalo milk and honey *i.e.* 100:00(T_1), 96:04(T_2), 95:05 (T_3), 94:04(T_4) and 93:07 (T_5) was evaluated for various sensory attributes and it was found that burfi prepared from Buffalo milk khoa blended with 6 per cent honey was superior as compare to other treatments, considering the cost of ingredients it was found that cost of preparation of burfi was increased with increase in the rate of addition of hone but increase in cost of production can be compensate with value addition of honey in burfi.

ABSTRACT..... Burfi was prepared from Buffalo milk blended with honey in the Dairy Technology

KEY WORDS...... Buffalo milk khoa, Sugar, Honey, Burfi, Sensory evaluation, Economics

HOW TO CITE THIS ARTICLE - Wadhave, S.N., Shelke, R.R., Suryawanshi, S.U., Kokate, P.G. (2014). Sensory evaluation of burfi prepared buffalo milk khoa blended with honey. *Asian J. Animal Sci.*, **9**(1): 23-25.

ARTICLE CHRONICLE - Received : 03.12.2013; Revised : 10.04.2014; Accepted : 24.04.2014

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