Sensory quality of different types of Burfi sold in Ahmednagar market

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ABSTRACT
Herein study of sensory qualities of different Burfi sold in Ahmednagar markets were evaluated by panel of semi-trained judges with the aid of ‘9’ point Hedonic scale. In sensory qualities of Burfi viz., colour and appearance, body and texture, flavour and overall acceptability were considered. Taking into consideration the entire characteristic, the sample fig Burfi (T3) was liked very much by the panel of judges as rest of the samples, while sample plain Burfi (T1) was liked least.

INTRODUCTION
At present, India is the largest milk producer in the world with annual production around 110 MT in 2009-10 (Anonymous, 2010). Out of these total production, 46 per cent of milk is utilized in the liquid form and 47 per cent is utilized for manufacturing the indigenous milk products like butter, ghee, Paneer, Khoa, Peda, Burfi, curd, etc. (Banerjee, 1997) and remaining 7 per cent of milk converted into the production of Western products like milk powder, processed butter, cheese, ice-cream etc. It has been estimated that 6.5 per cent of total milk produced in India is converted into Khoa and condensed milk products. Burfi is a popular Khoa based indigenous product prepared from cow milk or buffalo milk or combination of thereof. About 6, 00,000 tonnes of Burfi is produced annually in India (Kunju and Dodeja, 2004). It has been reported that quality of Burfi produced in India exceeds over other indigenous Khoa based sweets (Mahadevan, 1991).

Burfi has special importance in a variety of celebrations. Also used for celebrations of success in various examinations and extraordinary achievements, the demand of Burfi is constant throughout the year. Burfi is indisputable product having economic importance especially in rural part of India as it provides good means for converting surplus milk into value added products. It has unique importance in market as it is liked by the people from all classes. A number of ingredients such as nuts, chocolate, fruits, saffron, pulses, etc. may also be incorporated in Burfi during the manufacturing process. The nature of additives affects the flavour, body and texture and shelf-life of Burfi.

Within Maharashtra Burfi is also prepared by using fruits like mango, orange, wood apple, fig, etc. while in Andhra Pradesh coconut is mostly used as a ingredient of Burfi. These fruits enhance the acceptability of Burfi to the masses as well as choosy classes. Agencies viz., hoteliers, Halwais shops of Rajasthan sweets and street venders are engaged in marketing of Burfi in Ahmednagar city. In this day and age consumers are becoming more quality and health conscious. Considering the demand of indigenous milk products in market, Burfi is one of the major indigenous milk products. The present investigation deals with the sensory evaluation of plain Burfi, mango Burfi and fig Burfi sold in Ahmednagar market.

MATERIALS AND METHODS
Preliminary survey was conducted in Ahmednagar market (Maharashtra), to know the different types of Burfi available in market and their availability throughout the
study. On the basis of survey, three types of Burfi (i.e. Plain-T₁, Mango-T₂ and Fig-T₃) from eleven shops have been undertaken and considered for this study. Samples of predetermined types were collected from selected shops and brought to the laboratory as and when required to complete analysis. The samples were stored at 5°C temperature in the laboratory till its use for analytical purpose. During present research, ‘9’ point Hedonic scale was provided to the panel of six semi-trained judges to evaluate the Burfi samples. Each sample was given code number which was changed from trial to trial so as to avoid identity. For each type of Burfi, eleven different shops were taken as a replication. Completely Randomize Design (CRD) was used for analysis of data (Panse and Sukhatme, 1985).

RESULTS AND DISCUSSION

The results obtained from the present investigation as well as relevant discussion have been presented under following heads:

Sensory evaluation of Burfi:
The sensory quality of market samples of Burfi was evaluated for different attributes thrash out hereafter.

Colour and appearance:
It is perceived from Table 1 that the average scores obtained for colour and appearance attribute of market samples of Burfi differed significantly (P < 0.05). On the basis of scores allotted, sample T₃ (7.27) was significantly superior which was at par with sample T₂ (7.09). Sample T₁ (5.45) observed statistically inferior to other samples. The variation in the colour of Burfi might be due to the lack of maintaining proper concentration of synthetic colour added and difference in the intensity of heating at final stage of making Burfi.

Body and texture:
It is observed from Table 2 that the average scores obtained for body and texture attribute of market samples of Burfi differed significantly (P < 0.05). Score allotted sample T₃ (7.55) was significantly superior which was at par with sample T₁ (7.09). Sample T₂ (6.27) observed statistically inferior to other samples. It appeared that the body and texture were not uniform within the samples.

Flavour:
It is seen from the Table 3 that the average scores obtained for flavour attribute of market Burfi samples differed significantly (P < 0.05). Sample T₃ (7.27) was significantly superior to other samples while sample T₁ (5.73) was inferior to other samples. The variation in the flavour may be due to the use of different levels of ingredients particularly sugar and fruit pulps.

Overall acceptability:
Table 4 show that the average scores obtained for overall acceptability of Burfi samples differed significantly (P < 0.05). Sample T₃ (7.45) was significantly superior to other samples while sample T₁ (5.55) was inferior to other samples. The variation in the overall acceptability may be due to the use of different levels of ingredients particularly sugar and fruit pulps.
overall acceptability of market Burfi samples are significant (P < 0.05). Sample T\textsubscript{3} (7.45) was superior and at par with sample T\textsubscript{2} (7.27). Overall acceptability of sample T\textsubscript{1} (5.55) was least. From these data it was observed that all the samples were acceptable and rated in between liked slightly to liked very much. Similar trend was noticed for sensory quality i.e. colour and appearance, body and texture, flavour and overall acceptability of Burfi by Bhaetele (1983).

REFERENCES


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