

EFFECT OF SOURCE AND STORAGE INTERVAL ON REDUCING, NON-REDUCING SUGAR CONTENT OF SHRIKHAND

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ABSTRACT : The Shrikhand samples collected from the markets of Akola and Amravati and prepared in the laboratory were stored at room temperature and at refrigeration temperature ($5\pm 1^{\circ}\text{C}$). The samples stored at room temperature were analysed daily till it got spoiled viz for five Days, while the refrigeration samples were analysed at an interval of seven days till thirty five days when it got spoiled for the determination of content of reducing and non-reducing sugar. Fresh Shrikhand was having 2.96% reducing sugar which increased to 3.39% during five days of storage & finally reach to 4.70% in 35 days storage. There was decrease in non reducing sugar from 48.41 to 48.05 and thereafter to 40.80% in 35 days. Thus from the above study it was concluded that with the decrease in non-reducing sugar, there was proportionate increase in reducing sugar at storage for longer period was found.

Key Words : Source, storage interval, reducing, non-reducing, sugar content, shrikhand.