

## **EFFECT OF DIFFERENT LEVELS OF CARAGEENAN FOR MANUFACTURING NARMPAK SANDESH**

**J. David and Rajeev Kumar**

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**ABSTRACT:** A study was conducted to observe the effect of carageenan for manufacturing Narmpak (soft grade) Sandesh. Different levels of carageenan (i.e. 0.075%, 0.100% and 0.125%) was used to observe the quality of Narmpak Sandesh. Buffalo milk standardized to 4% fat and 8.5% SNF mixed with three different levels of carageenan were used for chhana making by using 1% citric acid solution. Chhana mixed with 30% ground sugar and kneaded well. The mixture is then heated in an iron pan with continuous scrapping, until desired consistency and flavour developed. The mixture then transferred to a shallow tray and allowed to cool and set properly. Narmpak Sandesh from a mixture of buffalo milk and 0.075% carageenan proved to be the best in quality.

**Key Words:** Food processing, buffalo milk, Carageenan, Narmpak Sandesh.