

Effect of tulsi on organoleptic qualities of low fat yoghurt

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ABSTRACT : To study the effect of different herbs on sensory quality and microbial quality of prepared herbal yoghurt and it was prepared from standardized low fat milk and 12% S.N.F with herb tulsi at 0.2, 0.3 and 0.4 percentage and served as T₁, T₂ and T₃, respectively. Product was evaluated for sensory quality, microbial quality, pH and acidity using standard procedure. Sensory evaluation of the prepared yoghurt was carried out using nine point hedonic scales. The data obtained were statistically analyzed using analysis of variance and critical difference techniques. Addition of tulsi with 0.3 percentage resulted in better compactness of the body and closely smooth texture of the yoghurt as compared to the other treatments. It can be concluded from the results obtained in the present investigation that the addition of different herbal paste at 0.2%, 0.3%, 0.4% level namely tulsi improves respectively the taste and flavour, colour and appearance, body and texture and also overall acceptability of herbal yoghurt. There was less number of yeast and mould and no number of coliform counts because of proper maintenance of sanitary condition. It is also due to the anti microbial and anti bacterial properties of herbal paste (tulsi) added in low fat herbal yoghurt.

Key Words: Yoghurt, S.N.F., skimmed milk, pH, acidity, yeast, mould count, coliform count, tulsi.