

## **Studies on nutritional quality of filled milk beverage prepared with pear pulp**

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**ABSTRACT :** Beverages were prepared by incorporating vegetable oil (Saffola) with skimmed milk in different proportion i.e. 3%, 3.5% & 4% to increase the poly unsaturated fatty acids of the product. Filled milk beverage containing high amount of Poly unsaturated fatty acids and low saturated fat can be given to the patients suffering from disease of liver, heart and kidney and also from high cholesterol level and obesity. Fruit beverages are easily digestible, highly refreshing, thirst quenching, appetizing and nutritionally superior to many synthetic and aerated drink. Blended drinks are a good alternative to the development of new products which combines new taste and improvement in the quality of nutrition. Each Treatment was replicated six times. Product was analysed for fat, total solids, protein, moisture, Carbohydrates and ash. The data obtained were statistically analyzed using analysis of variance and critical difference technique. Significant difference in total solids, moisture, fat, protein and ash was observed. Non-significant in carbohydrate was observed. Highest value of fat and protein was obtained in treatment T<sub>2</sub>F<sub>3</sub> (Filled Milk beverage prepared from 3.5% vegetable oil (Saffola) containing 15% Pear pulp).

**Key Words:** Beverage, fruit pulp/juice, skimmed milk, filled milk.