

Studies on quality parameters of sweet soya dahi with incorporation of starch

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ABSTRACT : Dahi is usually made from milk, Vegetable milk to become an alternative source of milk. In this regard, soymilk has been recognized as being nutritionally helpful. Soybean (*Glycine max*) is one of the crops with huge potential to improve food security and reduce health related problems globally also soya milk is rich source of protein, carbohydrate, and fat. Keeping in view of these points the investigation was carried in lab of Warner School of Food and Dairy Technology, Sam Higginbottom Institute of Agriculture, Technology and Sciences, with objectives to develop sweet soya dahi with different levels of starch ,to evaluate the chemical and microbiological characteristics of the prepared sweet soya dahi and to assess the sensory attributes of prepared sweet soya dahi during 2011-12. The experiment was laid out in completely randomized design CRD with four treatments and five replications. In view of the experimental results obtained during investigation, it was concluded that the sweet soya dahi prepared from 2% starch, i.e., T3 was highly acceptable in terms of organoleptic and microbial quality.

Key Words: soymilk, starch, organoleptic quality, sweet soyadahi.