

Preparation of Shrikhand by using mango pulp

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Received November 17, 2013 and Accepted January 29, 2014

ABSTRACT : With the current upward trend in nutritional and health awareness, the consumer's demand is for high nutritive valuable product in the market with acceptable sensory characteristics. The present study was undertaken with different levels (10%, 15%, 20% and 25%) of mango pulp. Experimental mango Shrikhand mix was standardized to 6.0 fats, 9.0 solid non fats, 35% sugar and @ 1% culture. Shrikhand samples of different treatments were analyzed for fat per cent, lactic acid per cent, protein per cent, moisture, total solids per cent, organoleptic characteristics (flavor and taste, colour and appearance, consistency, overall acceptability) and microbiological characteristics (yeast and mould and coli form count). The data obtained on various parameters were statistically analyzed. From the findings, it is concluded that the Shrikhand prepared with 25% (T4) mango pulp, was highly acceptable in terms of flavour and taste and overall quality as compared to other treatment combinations with the chemical properties of different treatments of Shrikhand.

Key Words: Shrikhand mix, mango pulp, lactic acid, sugar, temperature, sensory acceptability.