

Sensory properties of paneer based dessert prepared from rice milk by blending with standardized milk

Akanksha Yadav and Ramesh Chandra

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ABSTRACT : Rice milk is non dairy milk which is increasing the popularity as an alternative to cow's milk. It can be used as beverage, desserts, pudding and can be used in tea or coffee. It is lactose and cholesterol free. The present research work was conducted with the objective to study the feasibility of rice milk and standardized milk (standardization at 4.5 fat and 8.5 per cent S.N.F) in various proportions as well as studying its sensory properties. The experiment was replicated three times and the data obtained during investigation was statistically analyzed by using analysis of variance (ANOVA) and critical difference (C.D.) Techniques. Paneer based dessert prepared from blend of rice milk and standardized milk having different ratio of 1:1, 1:2 and 1:3 indicate as TR₁, TR₂ and TR₃, respectively and three different level of paneer i.e 5% 10% and 15% indicated as P₁, P₂ and P₃ respectively were compared to each other. Paneer based dessert from standardized milk with 10 per cent paneer which served as T₀P₂ (control). Amongst the different combinations used, the blend of rice milk and standardized milk in a ratio of 1: 2 with 10% paneer (treatment TR₂P₂) was best in terms of flavour and taste as well as overall acceptability.

Key Words : Sensory properties, rice milk, paneer based desert.