

Effect of sapota pulp and cocoa powder on rheological and sensory quality of the Shrikhand

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ABSTRACT: A study was conducted to evaluate the effect of sapota pulp and cocoa powder on rheological and sensory quality of Shrikhand. Various levels of sapota pulp alongwith sugar and cocoa powder were used in the preparation of Shrikhand. For control, Shrikhand was standardized to 70gm chakka, 28 gm sugar, 2gm Cocoa powder, T1 63 gm chakka, 28 gm sugar, 2 gm cocoa powder, 7 gm Sapota pulp. T2 56gm chakka, 28 gm sugar, 2 gm cocoa powder, 14 gm Sapota pulp. T₃ 49 gm chakka, 28 gm sugar, 2 gm cocoa powder, 21 gm Sapota pulp of different treatments and control samples of shrikhand. Organoleptic and sensory characteristics like (flavour and taste, body and texture, colour and appearance, overall acceptability tested by trained panellist using 9 point hedonic scale. The treatments containing (T₂) 14% level Sapota pulp scored the highest value. The product acceptability was judged by Organoleptic evaluation and were therapeutic value is concern, the treatment could be rated as T₂>T₃>T₁>T₀.

Key Words: Organoleptic , Sensory characteristic, Rheological characteristic.