



RESEARCH ARTICLE :

Preparation of *Kulfi* with ginger extract

■ D.R. RAULWAD, N.S. KAMBLE AND G.K. LONDHE

ARTICLE CHRONICLE :

Received :

11.07.2017;

Accepted :

26.07.2017

KEY WORDS :

Kulfi, Ginger extract,
Health benefits

SUMMARY : An investigation was conducted in the year 2013-14 research work had been conducted on utilization of ginger extract in *Kulfi*. Thus, looking to the health benefits and pleasant aroma of ginger extract, it was proposed to study on preparation of ginger *Kulfi*, by using buffalo milk. In the present study an attempt has been made to study the chemical and sensory evaluation of *Kulfi* at different treatment combinations. The (T_0 -) control *Kulfi* and *Kulfi* with different levels of ginger extract 2, 4 and 6 per cent (T_1 , T_2 and T_3) was prepared by adopting standard procedure. It was observed that moisture content decreased significantly as the level of ginger extract increased from 2 to 6 part, there was significant decrease in fat content of *Kulfi* with ginger extract as compared to control, protein content decreased significantly as the per cent level of added ginger extract increased, total solid content increased significantly as the per cent addition of ginger extract in *Kulfi* increased, there was Significant increase in acidity treated samples as compared to control.

How to cite this article : Raulwad, D.R., Kamble, N.S. and Londhe, G.K. (2017) Preparation of *Kulfi* with ginger extract. *Agric. Update*, 12 (TECHSEAR-4): 1008-1012; DOI: 10.15740/HAS/AU/12.TECHSEAR (4)2017/1008-1012.

Author for correspondence :

N.S. KAMBLE

Department of Animal
Husbandry and Dairy
Science, Vasantnao Naik
Marathawada Krishi
Vidyapeeth, PARBHANI
(M.S.) INDIA
Email: Narendra_5258@
rediffmail.com

See end of the article for
authors' affiliations