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Sensory quality of different types of *Burfi* sold in Ahmednagar market

S.M. SHETE, B.K. PAWAR, D.M. CHOUDHARI AND B.D. PATIL

ABSTRACT

Herein study of sensory qualities of different *Burfi* sold in Ahmednagar markets were evaluated by panel of semi-trained judges with the aid of '9' point Hedonic scale. In sensory qualities of *Burfi viz.*, colour and appearance, body and texture, flavour and overall acceptability were considered. Taking into consideration the entire characteristic, the sample fig *Burfi* (T₃) was liked very much by the panel of judges as rest of the samples, while sample plain *Burfi* (T₁) was liked least.

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Key words : *Burfi*, Sensory quality

INTRODUCTION

At present, India is the largest milk producer in the world with annual production around 110 MT in 2009-10 (Anonymous, 2010). Out of these total production, 46 per cent of milk is utilized in the liquid form and 47 per cent is utilized for manufacturing the indigenous milk products like *butter, ghee, Paneer, Khoa, Peda, Burfi*, curd, etc. (Banerjee, 1997) and remaining 7 per cent of milk converted into the production of Western products like milk powder, processed butter, cheese, ice-cream etc. It has been estimated that 6.5 per cent of total milk produced in India is converted into *Khoa* and condensed milk products. *Burfi* is a popular *Khoa* based indigenous product prepared from cow milk or buffalo milk or combination of thereof. About 6, 00,000 tonnes of *Burfi* is produced annually in India (Kunju and Dodeja, 2004). It has been reported that quality of *Burfi* produced in India exceeds over other indigenous *Khoa* based sweets (Mahadevan, 1991).

Burfi has special importance in a variety of celebrations. Also used for celebrations of success in various examinations and extraordinary achievements, the demand of *Burfi* is constant throughout the year. *Burfi* is indisputable product having economic importance especially in rural part of India as it provides good means

for converting surplus milk into value added products. It has unique importance in market as it is liked by the people from all classes. A number of ingredients such as nuts, chocolate, fruits, saffron, pulses, etc. may also be incorporated in *Burfi* during the manufacturing process. The nature of additives affects the flavour, body and texture and shelf-life of *Burfi*.

Within Maharashtra *Burfi* is also prepared by using fruits like mango, orange, wood apple, fig, etc. while in Andhra Pradesh coconut is mostly used as a ingredient of *Burfi*. These fruits enhance the acceptability of *Burfi* to the masses as well as choosy classes. Agencies *viz.*, hoteliers, Halwais shops of Rajasthan sweets and street venders are engaged in marketing of *Burfi* in Ahmednagar city. In this day and age consumers are becoming more quality and health conscious. Considering the demand of indigenous milk products in market, *Burfi* is one of the major indigenous milk products. The present investigation deals with the sensory evaluation of plain *Burfi*, mango *Burfi* and fig *Burfi* sold in Ahmednagar market.

MATERIALS AND METHODS

Preliminary survey was conducted in Ahmednagar market (Maharashtra), to know the different types of *Burfi* available in market and their availability throughout the