

## Studies on effect of value addition in whey potato fermented products

ROHINI DARADE, V.G. ATKARE AND SEEMA CHAUDHARY

The three different types of whey viz., *Paneer*, *Chakka* and *channa* were utilized as base material for preparation of whey-potato fermented product. This product was prepared by adjustment of pH of whey at 6.4, addition of potato (nearly 30%) to the level of milk solids (12.69%), fermentation with LF-40 starter culture (2%), by incubating at  $30 \pm 1^\circ\text{C}$  for 12 hr, sweetening with 5 per cent sugar, packaging in cups and store at  $5-7^\circ\text{C}$ , be adopted. *Channa* whey system ( $T_2$ ) produced organoleptically superior product but samples  $T_4$  (Equal quantity of three whey) and  $T_0$  (Plain lassi) were also comparable to them. The addition of vanilla (essence) @ 0.06 ml and pista (colour) @ 0.03 ml per 100 ml of whey potato fermented product had more acceptability as compared to without addition of them. Considerable increase in the sensory score ( $8.30 \pm 0.12$ ) was observed due to preparation of *Kadhi* prepared from whey potato fermented product. Consumers appreciated the plain whey potato fermented product with remark of “very good to excellent”.

**Key Words :** Whey, Value addition, Consumer appraisals

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MEMBERS OF RESEARCH FORUM

**Author for correspondence :**

**ROHINI DARADE**, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, AKOLA (M.S.)  
INDIA  
Email : [darade.rohini@gmail.com](mailto:darade.rohini@gmail.com)

Associate Authors' :

**V.G. ATKARE AND SEEMA CHAUDHARY**, Dr. Panjabrao Deshmukh Krishi  
Vidyapeeth, AKOLA (M.S.) INDIA