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Volume 7 | Issue 2 | October, 2016 | 165-169
DOI : 10.15740/HAS/FSRJ/7.2/165-169

Preparation of *Kulfi* with incorporation of mango pulp

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The good quality *Kulfi* mix prepared with 37 per cent of milk (4.5% fat and 8.5 % SNF), 30 per cent cream (35.5 % fat and 5.5% SNF), 6 per cent skim milk powder, (0.5 % fat and 99 % SNF), 15 per cent sugar, 0.5 per cent stabilizer (gelatin). Overall acceptability of *Kulfi* prepared with 15 per cent mango pulp was significantly superior and more acceptable than other treatments. The chemical composition showed that in term of percentage fat, protein and total solids decreased while acidity increased with increasing mango pulp. In respect of physical properties, melting time of mango *Kulfi* increased and hardness of *Kulfi* decreased with increasing level of mango pulp.

Key Words : *Kulfi*, Mango pulp, Sensory attributes, Chemical analysis

How to cite this article : Darade, Rohini, Chaudhary, Seema and Atkare, V.G. (2016). Preparation of *Kulfi* with incorporation of mango pulp. *Food Sci. Res. J.*, 7(2): 165-169, DOI : 10.15740/HAS/FSRJ/7.2/165-169.

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